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CATEGORY INDEX CATEGORY INDEX



PG 5 - 80

From table top to floor standing solutions, our range of Anvil, Forge, Piron and Bravilor equipment will compliment any establishment to help you achieve great results every time.



PG 81 - 94

Whether cooling or freezing, our comprehensive offering from Salvadore and Brema are guaranteed to preserve food, minimise waste and cater to your drinks service needs.



PG 95 - 108

Choose from hot, cold or ambient units in various sizes; within our range you will find a display unit to suit your individual needs and present your food in the best possible way.



PG 109 - 158

Find the ideal piece of equipment to blend, slice, prepare, mix, convert or preserve. Choose from our range of world leading brands such as Hamilton Beach, Robot Coupe and Rheninghaus amongst others.



PG 159 - 180

From brushes and mops to insect exterminators and dishwashers; find everything you need to keep your establishment clean and hygienic.



Safely storing and transporting food is made possible with our range of products from world leading brands such as Cambro. Our ranges are designed to withstand the most demanding of environments.



PG 219 - 304

Dramatically enhance the foodservice process within your business through our range of smalls and utilities. Find everything you require for front and back of house in one place.



PG 305 - 318

ChefEquip professional uniforms offer a wide selection of finely crafted and stylish aprons, chef jackets, trousers and hats whilst still remaining practical for the rigour of a commercial kitchen.



PG 319 - 368

Enhance any dining presentation with our ranges from world class brands such as Tiger, Infinity and Efay. Our ranges offer both contemporary and classic designs that are beautiful and functional.



PG 369 - 482

From practical day to day solutions to the latest designs, textures and colours from world leading brands; our ranges of tableware cater from hospitals to five-star restaurants and everything in between.



 $\mathbf{2}$

DIMENSIONS

When viewing the appliance from the front in its regular operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total from front to back; and the height (H) is the total distance from the bottom of the product to the top.

The three figures shown for rectangular type products are always given in the following order:

WIDTH (W) X DEPTH (D) X HEIGHT (H)

In the case of circular or cylindrical shaped products, the diameter and height of the product from top to bottom are shown. In the case of utensils, unless otherwise specified, the dimension given is the total length of the utensil.

PRODUCT DIMENSIONS

- All dimensions are given in millimeters (MM) or centimeters (CM).
- Please treat dimensions as approximate and subject to change. Detailed drawings can be supplied on request.
- All volume capacities are given in liters (L or LT) or milliliters (ML) and total capacities.
- 1 liter = 1000 milliliters

PRODUCT WEIGHTS

- These are given in kilograms (KG). To convert to pounds multiply by 2.2
- Please treat weights as approximate and subject to change.

ELECTRICAL PARAMETERS

Voltage is 220/230V single phase 50Hz AC, unless otherwise specified. Power is the total electrical output power in kilowatts (kW). This figure can be converted to give the equivalent horsepower value, by dividing it by 0.7461kW = 1.34hp.

PLEASE NOTE

- The products may differ slightly from the pictures shown in this buyers guide.
- Outputs and capacities given are generally the maximum possible and these figures do vary according to circumstances. They are based on measurements supplied by the manufacturer.
- Every effort has been made to include as much needed information as possible and to present it in an easy-to-read, unambiguous and consistent manner

FINDING YOUR WAY

You can refer to the index in each section, or turn to the applicable colour-coded category hosting the type of product, or look the product up in the alphabetical 'reference section,' which will give the exact page number where the product can be found.

ICONS AND MEANINGS



NEW Recently introduced products.



RATINGS International Performance and Safety Certification.



Products that have been enhanced by the supplier.



LPGSA Liquefied Petroleum Gas Safety Association Certification. (For a list of approved gas installers, visit www.saqccgas.co.za).



18/10 Items that are manufactured with the highest quality 18/10 stainless steel.

Heating

From table top to floor standing solutions, our range of Anvil, Forge, Piron and Bravilor equipment will compliment any establishment to help you achieve great results every time.

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DEEP FRYERS - TABLE TOP - ELECTRIC

FEATURES

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C 190°C
- Automatic safety cut-out to prevent oil flashing manual reset
- prolongs oil life
- Recommended portion size 250G per 5LT tank
- Produced in South Africa using heavier gauged S/Steel

Longer optimised heating element covers more surface area and



1 X 5LT FFA2001

SPECIFICATIONS

OUTPUT : Approx 4KG french fries/HR

POWER : 2.5KW VOLTAGE : 230V VOLUME OF OIL : 5LT

DIMENSIONS : 282 X 470 X 288MM

WEIGHT : 6KG

IDEAL FOR : Raw product

OTHER ORDER CODES

NIGHT COVER ONLY

FFI0001

INSERT 1/2 X 150MM

FFI0150

DEEP FRYER BASKET

FFB2250

Note

S/Steel basket included



2 X 5LT

FFA2002

SPECIFICATIONS

OUTPUT : Approx 8KG french fries/HR

POWER : 2 X 2.5kW VOLTAGE : 2 X 230V VOLUME OF OIL : 2 X 5LT

DIMENSIONS : 573 X 470 X 288MM

WEIGHT : 12KG
IDEAL FOR : Raw product

LAL TON . Naw pro

OTHER ORDER CODES

NIGHT COVER ONLY

FFI0001

INSERT 1/2 X 150MM

FFI0150

DEEP FRYER BASKET

FFB2250

Note

(S/Steel baskets included)

FFA2002

Must be connected to 2 separate 16 amp plugs on separate circuits



1º FORGE

Built to withstand the most demanding environments

Engineered to the highest international safety standards

Unmatched power and efficiency

Space-saving, modular sleek design

Leading brand established in 1948

Innovative, reliable and maintenance friendly

Wide product offering for any coffee experience

Authentic Dutch craftsmanship

5 REASONS WHY

5 REASONS WHY

2 Year warranty

2 Year warranty

®ADDIC

YEAR

Trusted by South African industry professionals since 1993

Engineered and manufactured to the highest international

/Z YEAR

5 REASONS WHY

2 Year warranty

safety standards

5 REASONS WHY

2 Year warranty

Italian designed and manufactured

Leading innovations in gastronomy and baking

Readily available spare parts and back-up service

5 REASONS WHY

Durability and longevity

World class safety features

Efficiency and productivity

Easy to clean and maintain

Trusted by South African butchery experts since 1992

Over 15 years of heritage

National spare parts support

Unrivalled after-sales service



FRYER - TABLE TOP - ELECTRIC

DEEP FRYERS - TABLE TOP - ELECTRIC

FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
- Specially designed tilt-up head for easy removal of oil tank to drain the
- Microswitch disconnects power when element box is removed or tilted
- Automatic safety cut-out to prevent oil flashing manual reset
- Fries frozen chips within 3 minutes* preventing oil saturation, producing a crispier and tastier chip
- Operating temperature range: 50°C 190°C
- Recommended portion size 300g per 5LT tank

*Unit tested under controlled conditions. Variables may affect the outcome







1 X 5LT FFA5001

SPECIFICATIONS

OUTPUT

: Approx 6KG french fries/HR

POWER : 3.4kW VOLTAGE : 230V

VOLUME OF OIL : 5LT

DIMENSIONS : 282 X 470 X 288MM

WEIGHT : 8.6KG

IDEAL FOR : Raw & frozen products

OTHER ORDER CODES

DEEP FRYER BASKET

FFB2260

NIGHT COVER ONLY

FFI0001

Must be used on a dedicated 16 amp plug point S/Steel basket included

FEATURES

- S/Steel handle to hinge the element to 90° for easy cleaning
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil







- Microswitch disconnects power when element is hinged up
- Recommended portion size 500G
- Operating temperature range: 50°C 190°C

1 X 10LT - HIGH SPEED

FFA6003

SPECIFICATIONS

: Approx 9KG french fries/HR OUTPUT

POWER : 5.6kW

VOLTAGE : 230V - 2 phase VOLUME OF OIL : 10LT

DIMENSIONS : 390 X 512 X 422MM WEIGHT : 16KG

OTHER ORDER CODES

DEEP FRYER BASKET FFB2250

STAND

FFA6013

Note

S/Steel basket included Power cable not included

FEATURES

- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Suitable for voetkoeks, koeksisters, onion rings, falafels & doughnuts
- Removable drip tray convenient for draining
- Temperature thermostatically controlled with safety cut-out to prevent



DOUGHNUT/SHALLOW

SPECIFICATIONS

POWER : 2.4kW VOLTAGE : 230V

VOLUME OF OIL : 6 - 8LT : 736 X 682 X 280MM **DIMENSIONS**

WEIGHT

DEEP FRYER - TABLE TOP - GAS

FEATURES

- 5LT oil capacity S/Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C 200°C

- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- Placing the ball valve behind the door eliminates the risk of accidental burns from valve opening
- Manual ignition/pilot









1 X 5LT FFA4110-R01

SPECIFICATIONS

OUTPUT : Approx 4KG french fries/HR : 32500 BTU

POWER OUTPUT GAS : LPG + NG

VOLUME OF OIL : 5LT **DIMENSIONS** : 305 X 620 X 495MM

WEIGHT : 14KG

REGULATOR : Yes

OTHER ORDER CODES

DEEP FRYER BASKET FFB2250

Note

S/Steel basket included





DEEP FRYERS - FLOOR STANDING - GAS

DEEP FRYER - TABLE TOP - GAS

FEATURES Capacity

S/Steel construction

Ideal for use in restaurants, canteens, take aways and outdoor caterers

Flame failure safety device ie. should the flame fail the gas will automatically switch off



2 X 5LT FFA4120-R01

SPECIFICATIONS

: Approx 8KG french fries/HR OUTPUT

POWER OUTPUT : 65000 BTU GAS : LPG + NG VOLUME OF OIL : 2 X 5LT

DIMENSIONS : 610 X 620 X 495MM

WEIGHT : 27KG REGULATOR : Yes

OTHER ORDER CODES

DEEP FRYER BASKET

FFB2250

Note

S/Steel baskets included

DEEP FRYER - FLOOR STANDING - GAS

FEATURES

- 20LT oil capacity for twin basket operation
- · Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing







- Flame failure safety cut-off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C 190°C

1 X 20LT FFA3200

SPECIFICATIONS

OUTPUT : Approx 40KG french fries/HR

POWER OUTPUT : 90000 BTU GAS : LPG VOLUME OF OIL : 20LT

DIMENSIONS : 400 X 760 X 1180MM

WEIGHT : 70KG REGULATOR : No

OTHER ORDER CODES

DEEP FRYER BASKET

FFB3200

Note

S/Steel baskets included

Heavy duty gas products to be connected by approved gas installer

FEATURES

- Cold zones design allows debris to collect in the bottom of the tank, prolonging the oil life
- Thermostatically controlled with flame failure and overtemperature protection







FEATURES

oil flashing

prolonging the oil life

2 X 18LT oil capacity for two/double basket operation

Cold zone design allows debris to collect in the bottom of the tank,

Temperature thermostatically controlled with safety cut out to prevent



2 X 10LT

FFA2100

SPECIFICATIONS

OUTPUT : Approx 50KG french fries/HR

POWER OUTPUT : 120000 BTU GAS : LPG VOLUME OF OIL : 2 X 10LT

Operating temperature 50°C - 190°C

Manual ignition pilot burner

DIMENSIONS : 400 X 868 X 1306MM

WEIGHT : 76KG REGULATOR : No

OTHER ORDER CODES

DEEP FRYER BASKET

FFB3200

Note

S/Steel baskets included Heavy duty gas products to be connected by approved gas installer

- Flame failure safety cut off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C 190°C

2 X 18LT

FFA3220

SPECIFICATIONS

OUTPUT : Approx 70KG french fries/HR

POWER OUTPUT : 120000 BTU

GAS : LPG

DIMENSIONS : 764 X 291 X 1015MM

WEIGHT : 73KG VOLUME OF OIL : 2 X 18LT REGULATOR

OTHER ORDER CODES

DEEP FRYER BASKET

FFB2250

Note

S/Steel baskets included







DEEP FRYERS - FLOOR STANDING - ELECTRIC

DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- Front mounted controls ensure safe working practice. Main terminals are situated behind the front access panel
- These units are powered by Incoloy elements which ensure consistent peak performance
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C 190°C







1 X 20LT

FFA1020

SPECIFICATIONS

: Approx 40KG french fries/HR OUTPUT

POWER : 16.5kW

: 380V - 3 phase (N+E) VOLTAGE

VOLUME OF OIL : 20LT

DIMENSIONS : 510 X 660 X 1000MM

: 45kG WEIGHT

OTHER ORDER CODES

DEEP FRYER BASKET (NO SIDE HOOKS)

CBS2280

OIL RECEIVER

ORA0001

Note

Baskets sold separately Power cable not included

FEATURES

- Large surge area and effective cold zone
- Temperature thermostatically controlled with safety cut out to prevent oil flashing

Operating temperature range: 50°C - 190°C







2 X 10LT

FFA2010

SPECIFICATIONS OUTPUT

: Approx 40KG french fries/HR : 2 X 8.25kW **POWER**

VOLTAGE

: 380V - 3 phase (N+E) VOLUME OF OIL : 2 X 10LT

DIMENSIONS : 510 X 660 X 1000MM

WEIGHT : 45KG

OTHER ORDER CODES

DEEP FRYER BASKET (NO SIDE HOOKS)

CBS2280

OIL RECEIVER

ORA0002

Note

Baskets sold separately Power cable not included



- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C 190°C

- Tilt up element with lock
- Heavy gauge construction
- Insulated frying tank









2 X 10LT

FFF3210

SPECIFICATIONS

OUTPUT : Approx 45KG french fries/HR

POWER : 2 X 8.4kW

VOLTAGE : 380V - 3 phase (N+E) : 2 X 10LT

VOLUME OF OIL

: 512 X 807 X 1043MM **DIMENSIONS**

WEIGHT : 63KG

OTHER ORDER CODES

DEEP FRYER BASKET

FFB3200

Note

Baskets sold separately Power cable not included



FEATURES

- Unit supplied with one drain tank
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Operating temperature range: 50°C 190°C





2 X 20LT FFA2020

SPECIFICATIONS

OUTPUT : Approx 80KG french fries/HR

POWER : 2 X 16.5kW VOLTAGE

: 380V - 3 phase (N+E) VOLUME OF OIL : 2 X 20LT

: 1012 X 660 X 1000MM **DIMENSIONS**

WEIGHT : 65KG

OTHER ORDER CODES

DEEP FRYER BASKET (NO SIDE HOOKS) CBS2280

Note

Baskets sold separately Power cable not included





HOTEL FRYER - FLOOR STANDING - ELECTRIC

FEATURES

- Deep tanks can accommodate a 400 x 300 x 150MM basket
- · Temperature thermostatically controlled with an operating range of 50°C - 190°C







Reduce the risk of down time with 3 elements per tank

2 X 20LT

HFA2020

SPECIFICATIONS

OUTPUT : Approx 70KG french fries/HR

POWER : 2 X 12kW

VOLTAGE : 380V - 3phase (N+E)

VOLUME OF OIL : 2 X 20LT DIMENSIONS : 1035 X 738 X 1289MM

WEIGHT : 77KG

OTHER ORDER CODES

DEEP FRYER BASKET

CBS0400

Note

Should be connected to 2 separate 16 amp power outlets on separate circuits

Baskets sold separately Power cable not included

DEEP FRYER - FLOOR STANDING - ELECTRIC

FEATURES

- Each insert has a powerful 3.4kW element
- · There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Features a build in splashback that includes a basket hanger function
- Supplied flat packed

- Temperature thermostatically controlled with safety cut-out to prevent
- Recommended portion size 350G
- Operating temperature range: 50°C 190°C







SPAZA

FFA1002

SPECIFICATIONS

OUTPUT : Approx 10KG french fries/HR : 2 X 3.4kW **POWER**

VOLTAGE : 230V VOLUME OF OIL : 2 X 8LT

: 813 X 628 X 1152MM DIMENSIONS

WEIGHT : 31.5KG

OTHER ORDER CODES

DEEP FRYER BASKET

FFB2250

Note

Should be connected to 2 separate 16 amp power outlets on separate circuits



TABLE TOP

FEATURES

- Fitted with Incoloy element
- The lamp illuminates product for enhanced presentation





product being scooped out

CHIP DUMP

CDA0001

SPECIFICATIONS

POWER : 0.9kW : 230V VOLTAGE

DIMENSIONS : 340 X 630 X 489MM WEIGHT: :8KG

Sloped drip tray makes serving easier and avoids damage to the

Note

1 X GN 1/1 X 150 insert included

Storage racks for 3 x GN1/1 x 150mm inserts

FLOOR STANDING

FEATURES

- Robust Incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation



- - Sloped drip tray makes serving easier and avoids damage to the product being scooped out

CHIP DUMP

CDA2001

SPECIFICATIONS

POWER : 0.9kW VOLTAGE : 230V

: 449 X 620 X 1288MM DIMENSIONS

WEIGHT : 25KG

OTHER ORDER CODES

INSERTS - S/STEEL

INF9150

Note

Inserts included



FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chain stores, franchises and high end restaurants.
- Powerful infra-red top heater
- Front mounted controls, ensure safe working practice





- Independently controlled bottom heating element
- Holds two 22LT plastic bins 440 x 310 x 168MM
- Adjustable leveling feet with castor wheels on the rear
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out

CHIP DUMP

CDF0001

SPECIFICATIONS

POWER : 2.25kW VOLTAGE : 230V

DIMENSIONS : 446 X 765 X 1443MM

WEIGHT : 48KG

OTHER ORDER CODES

INSERTS - PLASTIC MTS0002

Note

2 plastic bins included



STOVES - TABLETOP - GAS

HOT DOG ROLLER

FEATURES

- Variable heat control for easy grilling of sausages
- Dual control, allowing front 5 rollers or back 6 rollers to be used independently, or all 11 rollers together

Fitted with a removable fat tray for easy cleaning





11 ROLLER

HDR1011

SPECIFICATIONS POWER

: 2.2kW VOLTAGE : 230V

: 588 X 405 X 190MM DIMENSIONS

: 12.2KG WEIGHT

STOVE PLATES

FEATURES

· Rapid heat up time. Specially designed industrial hot plate elements which can be left on all day

Six-stage heat switch for simmering and boiling





SINGLE

STA0001

SPECIFICATIONS

: 2.0kW **POWER** VOLTAGE : 230V PLATE DIAMETER : 225MM

: 333 X 508 X 225MM DIMENSIONS

WEIGHT : 7KG







DOUBLE STA1002

SPECIFICATIONS

POWER : 1 x 1.2kW - 1 x 2.0kW

VOLTAGE : 230V

:1 X 190 - 1 X 225MM PLATE DIAMETER DIMENSIONS : 381 X 693 X 244MM

WEIGHT : 11.4KG

FEATURES

- Cast iron burners rated at 26000 BTU
- Designed to distribute heat evenly, ensuring optimal heating
- Equipped with flame failure protection, providing and added safety feature







Safe Appliance





SPECIFICATIONS

SURFACE

: Open : LPG GAS

POWER OUTPUT : 52000 BTU BIMENSIONS : 300 X 502 MM 64MM

WEIGHT : 34KG REGULATOR : No

OTHER ORDER CODES

STAND - 400MM - MILD STEEL

GGS0400

4 BURNER

STG0004

SPECIFICATIONS

SURFACE

GAS : LPG POWER OUTPUT : 104000 BTU

DIMENSIONS : 600 X 692 X 364MM **GRID SIZE** : 600 X 300MM

WEIGHT : 59KG REGULATOR

OTHER ORDER CODES

STAND - 600MM - MILD STEEL

GGS0600



STG0006

SPECIFICATIONS

SURFACE : Open : LPG GAS

POWER OUTPUT : 156000 BTU DIMENSIONS : 900 X 692 X 364MM

GRID SIZE : 900 X 300MM WEIGHT : 84KG

REGULATOR : No

OTHER ORDER CODES

STAND - 900MM - MILD STEEL

GGS0900

Note





HEAVY DUTY - GRILLERS - FLOOR STANDING - ELECTRIC

SOLID TOP

FEATURES

- · Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high-end restaurants
- Heavy duty Robert Shaw thermostats for reliable and effective heating control over entire surface
- Heavy duty 12mm thick cooking surface for effective heat distribution and retention
- Sturdy, fully welded S/Steel stand
- Heavy duty facia (temperature scale) design to inspire confidence in unit's hard working characteristics
- Solid S/Steel construction, designed to be hard working, durable,
- easy to clean, maintain and service
- Rear fixed castors to easily move for cleaning





600MM

FGE0600

SPECIFICATIONS

SURFACE : Flat

POWER : 8kW

VOLTAGE : 380V - 3 phase (N+E) : 618 X 765 X 1000MM **DIMENSIONS**

GRILL AREA : 614 X 550MM

: 76KG WEIGHT

OTHER ORDER CODES

INSERT HOLDER

IHF0001

MEAT RESTING TRAY

MRT0001

Note

Power cable not included





900MM

FGE0900

SPECIFICATIONS

SURFACE **POWER** : 12kW

VOLTAGE : 380V - 3 phase (N+E)

: 918 X 765 X 1000MM DIMENSIONS

GRILL AREA : 914 X 550MM

WEIGHT : 100KG

OTHER ORDER CODES

INSERT HOLDER

MEAT RESTING TRAY

MRT0001

Note

Power cable not included

HEAVY DUTY - GRILLERS - FLOOR STANDING - GAS

SOLID TOP

FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end
- Gas approved ball valves for reliable and durable control
- Sturdy, fully welded S/Steel stand
- Rear castors to easily move for cleaning

- Hard wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling (FGR0600 & FGR0900)
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid S/Steel construction, designed to be hard working durable, easy to clean, maintain and service







600MM

FGG0600

SPECIFICATIONS

SURFACE

POWER OUTPUT : 56000 BTU : 618 X 765 X 1000MM **DIMENSIONS**

GRILL AREA : 614 X 550MM

WEIGHT : 76KG

: LPG + NG (NG available on request) GAS

REGULATOR

OTHER ORDER CODES

INSERT HOLDER

IHF0001

MEAT RESTING TRAY

Heavy duty gas products to be connected by an approved gas installer







900MM

FGG0900

SPECIFICATIONS

SURFACE POWER OUTPUT

: 84000 BTU DIMENSIONS : 918 X 765 X 1000MM

GRILL AREA : 914 X 550MM

WEIGHT : 100KG

: LPG + NG (NG available on request) GAS

REGULATOR

OTHER ORDER CODES

INSERT HOLDER

IHF0001

MEAT RESTING TRAY

MRT0001

Note







HEAVY DUTY - GRILLERS - FLOOR STANDING - GAS

GRILLERS - TABLE TOP - GAS

RADIANT











600MM

FGR0600 **SPECIFICATIONS**

SURFACE : Ribbed grates : 56000 BTU POWER OUTPUT DIMENSIONS : 618 X 765 X 1000MM **GRILL AREA** : 614 X 460MM

WEIGHT : 76KG

: LPG + NT (NG available on request) GAS

REGULATOR

OTHER ORDER CODES

INSERT HOLDER

IHF0001

MEAT RESTING TRAY

SOLID GRILL PLATE - 2 RADIANT (MILD STEEL)

SGP0002

900MM

FGR0900

SPECIFICATIONS

SURFACE : Ribbed grates : 84000 BTU POWER OUTPUT DIMENSIONS : 918 X 765 X 1000MM GRILL AREA : 914 X 460MM WEIGHT : 100KG

: LPG + NG (NG available on request) GAS

REGULATOR

OTHER ORDER CODES

INSERT HOLDER

IHF0001

SIXTH INSERT (SOLD SEPARATELY)

150MM

MEAT RESTING TRAY

MRT0001

SOLID GRILL PLATE - 2 RADIANT (MILD STEEL)

SGP0002

Note

Heavy duty gas products to be connected by an approved gas installer



FEATURES

- Pulse ignition for safe and easy ignition
- Robust 16MM griddle plate for effective heat distribution
- Automatic flame failure device shuts off gas in the event of flame going out
- 455MM Long, S/Steel burners for better heat distribution



400MM

FTG0400

SPECIFICATIONS SURFACE

POWER OUTPUT : 28000 BTU

DIMENSIONS : 450 X 675 X 350MM GRILL AREA : 400 X 480MM

WEIGHT : 52.3KG GAS : LPG REGULATOR : No

OTHER ORDER CODES

STAND - 400MM - MILD STEEL

GGS0400







600MM

FTG0600

SPECIFICATIONS SURFACE

POWER OUTPUT : 56000 BTU

: 610 X 675 X 350MM **DIMENSIONS GRILL AREA** : 600 X 480MM : 72KG WEIGHT

GAS : LPG REGULATOR : No

OTHER ORDER CODES

STAND - 600MM - MILD STEEL

GGS0600





900MM FTG0900

SPECIFICATIONS

SURFACE

: Flat POWER OUTPUT : 84000 BTU **DIMENSIONS** : 900 X 675 X 350MM

GRILL AREA : 900 X 480MM WEIGHT : 92.2KG

GAS : LPG REGULATOR : No

OTHER ORDER CODES

STAND - 900MM - MILD STEEL

GGS0900

MUDIL

Heavy duty gas products to be connected by an approved gas installer The collapsible flat design allows the stand to be conveniently transported





GRILLERS - TABLE TOP - ELECTRIC

FLAT TOP

GRILLERS - TABLE TOP - GAS

RADIANT

FEATURES

- Pulse ignition for safe and easy ignition
- Robust cast iron grates specially designed to disperse excess fat, reducing smoke and flames
- Automatic flame failure device shuts off gas in the event of flame going
- 455MM long, S/Steel burners for better heat distribution







400MM GGR0400

SPECIFICATIONS SURFACE

: Ribbed grates POWER OUTPUT : 28000 BTU **DIMENSIONS** : 450 X 675 X 350MM : 400 X 460MM GRILL AREA WEIGHT : 40KG GAS : LPG REGULATOR : No



STAND - 400MM - MILD STEEL

GGS0400

400MM - LAVA ROCK KIT

GGR1400





Lava rocks







600MM

GGR0600

SPECIFICATIONS SURFACE

: Ribbed grates POWER OUTPUT : 56000 BTU DIMENSIONS : 610 X 675 X 350MM GRILL AREA : 600 X 460MM WEIGHT : 45KG GAS : LPG

REGULATOR : No

OTHER ORDER CODES

STAND - 600MM - MILD STEEL

GGS0600

600MM - LAVA ROCK KIT

GGR1600







GGR0900

SPECIFICATIONS

SURFACE : Ribbed grates : 84000 BTU POWER OUTPUT : 900 X 675 X 350MM **DIMENSIONS GRILL AREA** : 900 X 460MM

WEIGHT : 45KG : LPG GAS REGULATOR : No

OTHER ORDER CODES

STAND - 900MM - MILD STEEL

GGS0900

900MM - LAVA ROCK KIT

GGR1900

Heavy duty gas products to be connected by an approved gas installer Stand sold separately



FEATURES Heavy duty 10MM cooking plate for high heat retention

- Grease trough drains into bottom mounted grease collection pan
- Rapidly heats up to optimum cooking temperature
- - Flat top griller thermostatically controlled up to a max of 250°C
 - Egg griller thermostatically controlled up to max of 180°C
 - Element design ensures even heating over entire cooking surface









SPECIFICATIONS

POWER : 2kW : 230V VOLTAGE

: 355 X 420MM **GRILL AREA** : 373 X 470 X 241MM **DIMENSIONS**

WEIGHT : 19KG









SPECIFICATIONS

POWER : 3kW VOLTAGE : 230V

GRILL AREA : 605 X 420MM : 623 X 470 X 241MM **DIMENSIONS**

WEIGHT : 30KG







RIBBED / FLAT - 600MM

FTA2600

SPECIFICATIONS

POWER : 3kW VOLTAGE : 230V

GRILL AREA : 605 X 420MM : 623 X 470 X 241MM DIMENSIONS

WEIGHT : 30KG





EGG GRILLER - 400MM

FTA4400

SPECIFICATIONS

POWER : 2kW VOLTAGE : 230V : 355 X 420MM **GRILL AREA**

: 373 X 470 X 241MM **DIMENSIONS**

: 19KG WEIGHT





EGG & BACON - 600MM FTA1600

SPECIFICATIONS

POWER : 3kW : 230V VOLTAGE

: 605 X 420MM **GRILL AREA DIMENSIONS** : 623 X 470 X 241MM WEIGHT

: 30KG







GRILLERS - TABLE TOP - GAS

GRILLERS - FLOOR STANDING - GAS

FLAT TOP

FEATURES

- Front mounted easy access drip tray
- Easy to connect 1M flexible hose and regulator supplied Ignition mechanism for easy igniting
- Flame failure device which shuts down the gas supply should the flame

 Regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas and is suitable for large cylinders (from 9KG - 48KG) To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased separately







400MM

FTA2400

SPECIFICATIONS SURFACE

: Flat top : LPG

: 12500 BTU POWER OUTPUT **DIMENSIONS** : 400 X 514 X 273MM

: 400 X 400MM GRILL AREA

: 18KG WEIGHT REGULATOR : Yes







600MM

FTA6600

SPECIFICATIONS SURFACE

: Flat top GAS : LPG POWER OUTPUT

: 25000 BTU DIMENSIONS : 620 X 514 X 273MM **GRILL AREA** : 616 X 400MM

WEIGHT : 28KG REGULATOR : Yes

Note

Heavy duty gas products to be connected by an approved gas installer



FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves S/Steel integrated splash guard
- Base with storage shelf
- Flat grill plates available as an optional extra

















RADIANT

- S/Steel drip tray Die cast metal control knobs
- Rear castors for easier cleaning access
- Cast iron radiants for maximum heat retention
- 16000 BTU per burner

6 BURNER

GGA4006

SPECIFICATIONS

SURFACE : Cast iron ribbed grates

: LPG + NG (NG available on request)

POWER OUTPUT : 96000 BTU

DIMENSIONS : 815 X 740 X 1050MM GRILL AREA : 680 X 470MM

WEIGHT : 75KG

REGULATOR : No

OTHER ORDER CODES

FLAT PLATE

GGA4000 - 465 X 295 X 25MM

8 BURNER

GGA4008

SPECIFICATIONS

SURFACE : Cast iron ribbed grates

: LPG + NG (NG available on request) GAS

POWER OUTPUT : 128000 BTU

DIMENSIONS : 1035 X 740 X 1050MM GRILL AREA : 900 X 470MM

WEIGHT : 92KG

REGULATOR : No

OTHER ORDER CODES

FLAT PLATE

GGA4000 - 465 X 295 X 25MM

10 BURNER

GGA4010

SPECIFICATIONS

SURFACE : Cast iron ribbed grates

: LPG + NG (NG available on request) GAS

: 160000 BTU POWER OUTPUT

: 1255 X 740 X 1050MM DIMENSIONS GRILL AREA : 1120 X 470MM

WEIGHT : 108KG REGULATOR : No

OTHER ORDER CODES

FLAT PLATE

GGA4000 - 465 X 295 X 25MM

INSERT HOLDER

IHA0001

MEAT RESTING TRAY

MRT0001

Note

Inserts sold separately





GAS STOVES - WITH GAS OVEN

ELECTRIC SOLID TOP STOVE - WITH ELECTRIC OVEN

FEATURES

- Removable heating plates for servicing
- Robust S/Steel construction with durable door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans
- Pulse ignition with pilot burners





- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- Fitted with 1 x chrome plated steel wire shelf
- Should not be used as griddle plates
- Side storage cupboard

3 PLATE

COA4003

SPECIFICATIONS

POWER : 380V - 3phase (N+E) OVEN POWER : 18kW

DIMENSIONS : 1046 X 780 X 900MM

CAVITY DIMENSIONS : 560 X 630 X 285MM

WEIGHT : 117KG

Note

Power cable not included

GAS STOVES - WITH ELECTRIC OVEN

FEATURES

- Robust S/Steel construction with durable door and hinges
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full gastronorm pans
- Useful side storage cupboard for COA4006

- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- 0 120MIN timer
- Pulse ignition with pilot burners















4 BURNER

COA4004

SPECIFICATIONS VOLTAGE

VOLTAGE : 380V - 3 phase (N+E)
OVEN POWER : 4.5kW

BTU BURNERS : 104000 BTU
DIMENSIONS : 700 X 790 X 900MM

CAVITY DIMENSIONS : 560 X 500 X 285MM WEIGHT : 115KG

GAS : LPG + NG (NG available on request)

REGULATOR : No

6 BURNER

COA4006

SPECIFICATIONS

VOLTAGE : 380V - 3 phase (neutral and earth)

OVEN POWER : 4.5kW
BTU BURNERS : 156000 BTU

 DIMENSIONS
 : 1050 X 790 X 900MM

 CAVITY DIMENSIONS
 : 560 X 500 X 285MM

 WEIGHT
 : 175KG

GAS : LPG + NG (NG available on request)

REGULATOR : No

Note

Heavy duty gas products to be connected by an approved gas installer Power cable not included



- Robust S/Steel construction with durable door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning
- $\hbox{$^{\bullet}$} \quad \hbox{Thermostatically controlled gas oven takes full gastronorm pans}$
- Useful side storage cupboard for COA3006
- Removable drip tray beneath stove top to retain spills









SPECIFICATIONS

OUTPUT : 119700 BTU
DIMENSIONS : 700 X 750 X 900MM
CAVITY DIMENSIONS : 560 X 630 X 285

CAVITY DIMENSIONS : 560 X 630 X 285 WEIGHT : 117KG

GAS : LPG + NG (NG available on request)

REGULATOR : No



SPECIFICATIONS

OUTPUT : 171700 BTU DIMENSIONS : 1050 X 750 X 900MM

CAVITY DIMENSIONS : 560 X 630 X 285MM

 WEIGHT
 : 155KG

 GAS
 : LPG + NG

 REGULATOR
 : No

Note

Heavy duty gas products to be connected by an approved gas installer

GAS SOLID TOP STOVE - WITH GAS OVEN

FEATURES

- Durable full S/Steel construction
- Pulse ignition with pilot burners
- Removable drip tray beneath stove top to retain spills
- Removable top plates for easy access to burners

- Automatic flame failure device shuts off gas in the event of flame going out
- For use with pots only and should not be used as griddle plates
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage







3 PLATE

COA3003

SPECIFICATIONS OUTPUT

DIMENSIONS : 1046 X 780 X 900MM CAVITY DIMENSIONS : 560 X 500 X 285MM

WEIGHT : 199KG

GAS : LPG + NG (NG available on request)

: 61900 BTU

REGULATOR : No

Not





BOILING TABLES - STRAIGHT

FEATURES

- Mild steel painted
- High quality fabricated support grates

- Safety approved by LPG Safety Association of SA
- Flat packed for easy transport







2 BURNER

BTG2002

SPECIFICATIONS

SURFACE : Straight (in-line) OUTPUT TOTAL : 36000 BTU **DIMENSIONS** : 904 X 484 X 665MM

: 27KG WEIGHT GAS : LPG REGULATOR : No

Note

Heavy duty gas products to be connected by an approved

gas installer





3 BURNER

BTG2003

SPECIFICATIONS SURFACE

: Straight (in-line) **OUTPUT TOTAL** : 54000 BTU DIMENSIONS : 1340 X 484 X 665MM

WEIGHT : 37KG GAS : LPG REGULATOR : No

Heavy duty gas products to be connected by an approved gas installer



4 BURNER

BTG2004

SURFACE

SPECIFICATIONS

OUTPUT TOTAL : 72000 BTU DIMENSIONS : 1748 X 484 X 665MM

: Straight (in-line)

: 48.5KG GAS : LPG REGULATOR : No

Heavy duty gas products to be connected by an approved gas installer



BOILING TABLES - STAGGERED







4 BURNER BTG3004

SPECIFICATIONS

SURFACE : Staggered OUTPUT TOTAL : 72000 BTU : 904 X 614 X 830MM **DIMENSIONS**

WEIGHT : 36KG : LPG GAS REGULATOR : No

Note

Heavy duty gas products to be connected by an approved gas installer







6 BURNER

BTG3006

SPECIFICATIONS

SURFACE : Staggered **OUTPUT TOTAL** : 108000 BTU DIMENSIONS : 1340 X 614 X 830MM

WEIGHT : 49KG : LPG REGULATOR : No









TILTING PANS - ELECTRIC TILTING PAN - GAS

FEATURES

- Ideal for using in restaurants, canteens, institutions, etc.
- Ideal for stews, soups, rice vegetables and many forms of bulk food



- Simple tilt system makes transferring of food easy
- Safety cut off in the event of overheating
- The 40LT pan is compact and versatile for smaller batches of food
- Robust tubular frame allows access from all sides making it easy to clean around the tilting pan

40LT

TPA0040

SPECIFICATIONS

POWER : 8kW

VOLTAGE : 380V - 3 phase (N+E) : 705 X 830 X 970MM DIMENSIONS

CAPACITY : 40LT WEIGHT : 80KG

Note

Power cable not included

- FEATURES
 Easy to clean S/Steel pan
- Rapidly heats up to operating temperature
- Water inlet control on front panel



- Thermostatically controlled
- Automatic safety cut-off in the event of overheating
- Micro switch cuts out elements when pan is tilted

80LT

TPA0080

SPECIFICATIONS POWER

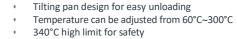
: 10.2kW VOLTAGE : 380V - 3 phase (N+E)

DIMENSIONS : 800 X 900 X 900MM

CAPACITY : 65LT : 220KG WEIGHT

FEATURES

- All S/Steel structure
- 80LT volumetric pan
- SS316 pan bottom



- Multi-functional unit
- Thermal coupling for gas safety
- Standby pilot





80LT TPA1080

SPECIFICATIONS

POWER GAS

: LPG + NG (NG on request only) **DIMENSIONS** : 800 X 900 X 850MM

CAPACITY : 65LT WEIGHT : 153KG REGULATOR : No

Heavy duty gas products to be connected by an approved gas installer

OIL JACKETED POT

FEATURES

- Equiped with S/Steel lid and spring assisted hinge for easy opening
- Inner pot is made from food grade S/Steel
- The pot is indirectly heated using submerged incoloy elements for even heat distribution
- The product features a high-end safety valve that protects the operator from accidental burns



225LT OJP0225

SPECIFICATIONS

POWER : 18kW

VOLTAGE : 380V - 3 phase (N+E) **DIMENSIONS** : 1175 X 1000 X 970MM

CAPACITY : 225LT WEIGHT : 120KG

*Takes 60LT thermo-D oil Oil not included





TOASTERS - PANINI

TOASTERS - FLAT PLATE

FEATURES

- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast aluminium plates
- Adjustable top plate for a variety of product thicknesses
- Detachable drip cup to collect excess fat



FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of food thicknesses



- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C 300°C

*Unit tested under controlled conditions. Variables may affect the outcome

9 SLICE TSA1009

SPECIFICATIONS

POWER : 2.15kW VOLTAGE : 230V

COOKING SURFACE : 330 X 355MM DIMENSIONS : 355 X 466 X 327MM

WEIGHT : 11KG

OTHER ORDER CODES

TEFLON COVER

TCT0001

Note

Toaster cover sold separately

- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C- 240°C

9 SLICE NON-STICK PLATES

TSA2009

SPECIFICATIONS

POWER : 2.15kW VOLTAGE : 230V

COOKING SURFACE : 330 X 355MM DIMENSIONS : 355 X 466 X 327MM

WEIGHT : 11KG

TOASTER - COVER

TEFLON COVER FOR 9 SLICE TOASTERS TCT0001

FEATURES

- Non Stick Teflon Toaster Cover
- Maximum operating temperature 240°C
- Dishwasher safe





FEATURES

- Ribbed top and bottom plates
- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast aluminium plates



FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of product thicknesses
- Ribbed top and flat bottom for a more sophisticated sandwich



- Adjustable top plate for a variety of food thicknesses
- Insulated hand grip
- Operating temperature range: 50°C 300°C

*Unit tested under controlled conditions. Variables may affect the outcome

9 SLICE - TOP & BOTTOM

TSA9009

SPECIFICATIONS

POWER : 2.15kW VOLTAGE : 230V

COOKING SURFACE : 330 X 355MM DIMENSIONS : 355 X 466 X 327MM

WEIGHT : 11KG

- Independent plate control enables operator to use as a flat top only,
- while the top plate is switched offInsulated hand grip
- Operating temperature range: 50°C 240°C

*Unit tested under controlled conditions. Variables may affect the outcome

9 SLICE - DELUXE - NON-STICK

TSA5009

SPECIFICATIONS

POWER : 1.97kW VOLTAGE : 230V

COOKING SURFACE : 330 X 355MM
DIMENSIONS : 355 X 466 X 327MM

WEIGHT : 11KG

PANINI GRILL

FEATURES

- Thermostatically controlled between 50°C 300°C
- Heavy duty cast iron plates



AMINI OMILL

- Self balancing upper grill plate
- Removable fat tray

CAST IRON

PGT0001

SPECIFICATIONS

POWER : 2.6kW VOLTAGE : 230V

DIMENSIONS : 410 X 378 X 205MM

WEIGHT : 20.5KG





 $[\]ensuremath{^{*}}$ Unit tested under controlled conditions. Variables may affect the outcome

TOASTER - PANINI - GAS

FEATURES

- Perfect for outside catering needs like food trucks or when the electricity supply is limited
- Adjustable top plate for a variety of food thicknesses



- Heat resistant handle
- Ribbed top and bottom die-cast aluminium plate



9 SLICE TSA9209

SPECIFICATIONS POWER OUTPUT

DIMENSIONS

: 355 X 466 X 327MM : 14KG

WEIGHT COOKING SURFACE : 330 X 355MM

REGULATOR

AVAILABLE IN : LPG & NG (NG on request only)

: 6000 BTU



TOASTER/GRILLER

FEATURES

- · Unit designed to function in the rigorous and demanding environment of busy kitchens in the hospitality industry
- Operating temperature range of 50°C to 250°C
- Large area, heavy duty, 8MM thick steel cooking and toasting plate for effective heat distribution and retention
- - Full width removable fat/crumb tray
 - To conserve energy, keep the unit on with the top plate closed when not in use

Neutrally balanced top plate with positive latching mechanism.





FTH0001

SPECIFICATIONS

POWER VOLTAGE

: 230V COOKING SURFACE : 530 X 290MM : 553 X 347 X 555MM DIMENSIONS

: 3.4kW

WEIGHT : 37KG

OTHER ORDER CODES

TOASTER SHEET - TEFLON

FTH1001 CLIP FTH1002





FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service





300 SLICES/HR

CTK2001

SPECIFICATIONS POWER

: 2.6kW VOLTAGE : 230V

: 354 X 769 X 428MM **DIMENSIONS:**

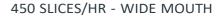
WEIGHT : 16KG

CAPACITY : Approx. 300 slices/HR









CTK2002

SPECIFICATIONS

POWER : 2.6kW VOLTAGE : 230V

DIMENSIONS : 474 X 769 X 428MM

WEIGHT

CAPACITY : Approx. 450 slices/HR

VERTICAL BUN TOASTER

FEATURES

- Single conveyor feed
- Large surface area heating plate
- Insulated heating plate
- Fast conveyor speed
- Stepped plate design (heel and crown)
- Adjustable plate depth for bun thickness
 - 22 Buns per MIN @ 70°C core
 - 25-Second throughput
 - Energy consumption, 0.4 kW/HR
 - Dedicated, marked heel and crown entry



SPECIFICATIONS

VTA0101

POWER

SINGLE SLOT

: 2.2kW VOLTAGE : 230V

DIMENSIONS : 702 X 327 X 568MM OUTPUT : 22 buns per MIN

: 1020 buns/HR

WEIGHT : 28KG

OTHER ORDER CODES

VERTICAL TOASTER ANVIL TEFLON SHEET

XVTA0102





WAFFLE BAKERS

MANUAL LIFT TOASTERS

FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- S/Steel construction







Manual lift

Rocker switch to conserve energy

Capacity 2, 4 or 6 slices

4 SLICE

TSK0004

SPECIFICATIONS

POWER : 2.24kW VOLTAGE : 230V

DIMENSIONS : 370 X 210 X 225MM

WEIGHT

6 SLICE TSK0006

SPECIFICATIONS

POWER

: 3.24KW **VOLTAGE** : 230V

DIMENSIONS : 460 X 210 X 225MM

WEIGHT : 6KG



FEATURES

- Selector control for choosing two, four or all six slots
- Handmade in the UK
- Mechanical timer





Manually operated eject lever to keep items warm until needed

Built for commercial use

6 SLICE

TSD0006

SPECIFICATIONS

OUTPUT : Approx 240 slices/HR **POWER** : 3kW

VOLTAGE : 220V

DIMENSIONS : 460 X 210 X 220MM

WEIGHT : 5.1KG CAPACITY : 2, 4 or 6 slices

Dualit

SAUCE WARMER - DIP - A - LAIT

FEATURES

- For ice cream dips, chocolate, caramel sauces and even gravies
- Includes 2 inserts (2 x 2LT)





- Variable heat control

2 DIVISION

DLA0002

SPECIFICATIONS

CAPACITY : 4LT **POWER** : 0.125kW VOLTAGE : 230V

DIMENSIONS : 340 X 247 X 307MM

: 4KG WEIGHT

FEATURES

- Thermostat inside the unit is pre-set at 200°C . The timer function can be used to bake the waffles to the required finish
- Double plate units can be independently operated, saving money through energy efficiency



1 PLATE WBA0001

SPECIFICATIONS

POWER : 0.8kW VOLTAGE : 230V PLATE DIAMETER : 185MM

DIMENSIONS : 255 X 370 X 260MM

WEIGHT : 7KG



2 PLATE

WBA0002

SPECIFICATIONS

: 1.6kW **POWER** VOLTAGE : 230V

PLATE DIAMETER : 185MM each

DIMENSIONS :510 X 370 X 260MM

WEIGHT : 14KG

WAFFLE BAKERS - BELGIAN

FEATURES

- Anvil's Belgian style waffle bakers are ideally suited for use in kitchens, coffee shops, outdoor markets and ice cream parlours
- Units are fitted with a digital programmable control for heat and time settings
- Audible alarm on completion of the programmed time
- Teflon coated top and bottom





1 PLATE WBA1001

SPECIFICATIONS

POWER : 1.0kW VOLTAGE : 230V PLATE DIAMETER : 190MM

DIMENSIONS : 255 X 440 X 290MM

WEIGHT : 11KG







2 PLATE WBA1002

SPECIFICATIONS

POWER

VOLTAGE

: 230V

: 2.0kW

: 190MM each PLATE DIAMETER : 520 X 440 X 290MM DIMENSIONS

WEIGHT : 22KG





CONVECTION OVENS - MECHANICAL

PANCAKE AND OMELETTE MACHINE

FEATURES

- Warming drawer fitted to keep the baked product warm
- 400MM diameter Teflon coated cast aluminium cooking surface
- Teflon coated





- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks

PANCAKE & OMELETTE MACHINE

PMA1011

SPECIFICATIONS

VOLTAGE : 230V

: 3kW **POWER**

DIMENSIONS : 450 X 485 X 240MM

WEIGHT : 20KG

CHICKEN GRILLERS

FEATURES
Produces 8 delicious chickens at a time

Hot air circulation using a fan to ensure even heat distribution

Drip tray included

Operating temperature: 50°C - 250°C







8 BIRD

CGA0008

SPECIFICATIONS

CAPACITY

POWER : 2.7kW

VOLTAGE : 230V : 743 X 567 X 587MM **DIMENSIONS**

WEIGHT : 35KG

COOKING TIME : Approx 1 HR 40MIN @ 180°C

: 8 x 1.2KG chickens

FEATURES

- Produces 16 delicious chickens at a time
- Hot air circulation using 2 fans to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C 250°C





16 BIRD

CGA0016

POWER

SPECIFICATIONS

CAPACITY : 16 x 1.2KG Chickens

VOLTAGE : 230V - 2 phase (N+E) : 943 X 560 X 617MM

DIMENSIONS WEIGHT : 55KG

COOKING TIME : Approx 1 HR 30MIN @ 180°C

: 5kW

FEATURES

- S/Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of
- A bake timer is also included to automatically switch off after a preset
- Grill element ideal for browning and grilling for Prima Pro



- The oven is fan assisted and fitted with a custom designed baffle plate. This ensures that excellent temperature distribution is achieved providing a reliable baking uniformity and a product which is perfectly baked on both sides making it superior to static ovens
- Operating temperature: 50°C 300°C



















FEATURES

- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Steam injection for manual humidity control which allows for browning of pastry and bread products
- Operating temperature: 50°C 300°C
- Easily removable inner glass for cleaning



PRIMA COA1003

SPECIFICATIONS

POWER : 2.4kW VOLTAGE : 230V

DIMENSIONS : 602 X 652 X 596MM CHAMBER DIMENSIONS : 470 X 330 X 350MM - 2 fans

: 40 - 70MM **RUNNER SPACING**

: 34KG

: 4 X Chrome grids - 445 X 320MM

: Timer function

Note

Refer to page 43 for trays & grids

PRIMA PRO - GRILL & TIMER

COA1004

SPECIFICATIONS

POWER : 2.4kW VOLTAGE : 230V

DIMENSIONS : 602 X 652 X 596MM

CHAMBER DIMENSIONS : 470 X 330 X 350MM - 2 fans : 40 - 70MM **RUNNER SPACING**

: 34KG WEIGHT

: 4 X Chrome grids - 445 X 320MM **INCLUDES**

: Grill function and timer

Note

Refer to page 43 for trays & grids

The oven chamber air flow is assisted by two timer controlled reversing fans and a custom designed baffle plate. This ensures that excellent temperature distribution is achieved even when oven is full to capacity, providing reliable baking uniformity

GRANDE FORNI

COA1005

SPECIFICATIONS

POWER

VOLTAGE : 230V - 2 phase (N+E) : 835 X 800 X 596MM DIMENSIONS **CHAMBER DIMENSIONS** : 704 X 494 X 352MM

RUNNER SPACING : 75MM WEIGHT : 67KG

INCLUDES : 2 X chrome grids SHELF CAPACITY

Note

Power cable not included Refer to page 43 for trays





COMBISTEAM OVENS - MECHANICAL

PROOFING CABINET

FEATURES

- Double glass doors for space saving and viewing
- Sturdy top to place oven on





- Accommodates 9 x 600 x 400MM baking trays
- Six heat settings for versatile proofing

PROVER

POA0001

SPECIFICATIONS

POWER : 0.75kW VOLTAGE : 230V

DIMENSIONS : 860 X 510 X 695MM RUNNER SPACING : 70MM

: 42KG WEIGHT

OTHER ORDER CODES

BAKING TRAY ALUMINIUM

BTA0011

Note

Trays not included - sold separately

GRANDE FORNI OVEN STAND

FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied



- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 baking trays or full size 1/1GN pans

GRANDE FORNI STAND

COR0005

SPECIFICATIONS DIMENSIONS

: 840 X 710 X 900MM SUITABLE FOR : COA1005



FEATURES

- Can accommodate 600 x 400mm trays or GN1/1 pans
- Single large capacity circulating fan
- Steam injection controlled by energy regulator with 5 settings
- Slam shut door handle
- Excellent heat distribution and airflow











COA2006-R01

SPECIFICATIONS

CAPACITY : 6 Trays 600 X 400MM or GN1/1

POWER : 12kW

: 380V - 3 phase - 50Hz (N+E) VOLTAGE RUNNER SPACING : 80MM

CHAMBER DIMENSIONS

: 702 X 570 X 628MM : 1007 X 1061 X 856MM **DIMENSIONS**

WEIGHT : 124KG

Note

Requires to be installed by a qualified electrical installer

Refer to page 43 for trays

10 PAN

COA2010-R01

SPECIFICATIONS

CAPACITY : 10 Trays 600 X 400MM or GN1/1 : 18kW

POWER VOLTAGE

: 380V - 3 phase - 50Hz (N+E) RUNNER SPACING : 80MM

: 702 X 570 X 988MM CHAMBER DIMENSIONS **DIMENSIONS** : 1007 X 1061 X 1213MM

WEIGHT : 145KG

Note

Power cable not included

Requires to be installed by a qualified electrical installer

Refer to page 43 for trays

COMBIOVEN - STANDS

FEATURES

- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 baking trays or full size 1/1GN pans



COMBI OVEN - STAND (FOR 6 PAN OVEN) COA1011

SPECIFICATIONS

DIMENSIONS : 860 X 750 X 725MM

SUITABLE FOR : COA2006-R01 AND COA2010-R01

COMBI OVEN - LOW STAND (FOR 10 PAN OVEN)

COA1110

SPECIFICATIONS

DIMENSIONS : 860 X 725MM SUITABLE FOR : COA2010-R01





COMBISTEAM OVEN - MECHANICAL

FEATURES

- Heavy duty full S/Steel construction
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle
- Fan will automatically switch off when oven door is opened



- Slam shut door handle
- Roll in trolley included
- Convenient trolley system for fast loading and unloading
- Operating temperature: 50°C 250°C
- New improved handle design

20 PAN

COA2020

SPECIFICATIONS POWER RATING

VOLTAGE : 380V - 3 phase - 50Hz (N+E) : 1008 X 928 X 1970MM **DIMENSIONS CHAMBER DIMENSIONS** : 506 X 642 X 1490MM

CAPACITY : 20 trays - GN 1/1 WEIGHT : 350KG

WATER INLET (BSP) : 3/4" : 1 1/4" WATER OUTLET (BSP)

INCLUDES : 20 X Grill shelves

Note

Requires to be installed by a qualified electrical installer Power cable not included

OTHER ORDER CODES

20 PAN - ROLL IN TROLLEY ONLY

Note

Trolley included Refer to page 43 for trays

COMBIOVEN - GAS

FEATURES

- Commercial gas oven with electric controls.
- Body constructed in S/Steel and with vitreous enamel interior, with two double glazed dependent doors.
- Dual low pressure mixing fans for even baking.









- Temperature range 75°C 295°C
- Raised legs for covenient operating height.
- Electric spark ignition with flame failure.
- 11 Shelf positions.

11 PAN COA4010

SPECIFICATIONS

POWER RATING : 1.5kW VOLTAGE : 230V GAS : LPG

: 54000 BTU **BTU BURNERS**

: 967 X 1099 X 1384MM **DIMENSIONS** CAPACITY : 11 trays - GN 1/1

WEIGHT : 185KG

Note

Requires single phase electrical connection Requires to be connected by an approved gas installer

Supplied with 3 shelves

TRAYS



BAKING TRAY ALUSTEEL SOLID BTA0535 535 X 325 X 10MM



BAKING TRAY ALUSTEEL **PERFORATED** BTA1535

535 X 325 X 10MM



BAKING TRAY ALUSTEEL

PERFORATED COR3003 600 X 400 X 10MM





GN1/1 FRY BASKET S/STEEL STS0530 530MM X 330MM X 40MM



BAKING TRAY ALUMINIUM SOLID BTA0011

GRILL SHELF

COS1020

535 x 330MM





CHROME GRID COR3001 600 X 400MM



CHICKEN RACK COR1020 535 x 330MM

TRAYS BELOW ONLY SUITABLE FOR PRIMA OVENS













DECK OVENS - ELECTRIC

PIZZA OVENS

FEATURES

- 3 X Heating elements for accurate heat distribution
- 2 ceramic plates
- Suitable for fresh or frozen pizza



- Temp range 60°C 400°C
- 15 min timer

TWIN SHELF - SMALL

SPECIFICATIONS

CAPACITY

VOLTAGE : 230V **POWER** : 2.85kW

DIMENSIONS : 588 X 645 X 468MM

CHAMBER DIMENSIONS : 470 X 487 X 239MM

WEIGHT

FEATURES

- 2 x Ceramic plates single deck
- Dial temperature gauge

Dual thermostats for accurate control of top and bottom temperature

: 2 Standard size pizzas - 300MM

Robust construction with high efficiency insulation



SINGLE DECK

POA1120

SPECIFICATIONS

VOLTAGE : 380V - 3 phase (N+E) **POWER** : 7.2kW

DIMENSIONS : 890 X 430 X 1060MM

: 80KG WEIGHT

MAX TEMPERATURE : 500°C

CHAMBER DIMENSIONS : 610 X 900 X 140MM

FEATURES

- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Touch control panel prevents accidental adjustment
- 350MM wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches
- Variable individual heat controls and adjustable conveyor speed allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor



DIGITAL CONVEYOR

POA2001

SPECIFICATIONS

VOLTAGE : 230V - 2 phase - 50Hz (N+E)

: 6.7kW

DIMENSIONS : 1499 X 674 X 436MM

CONVEYOR WIDTH : 350MM : 46KG WEIGHT : 300°C MAX TEMPERATURE





• 120MIN mechanical timer

FEATURES





Glass viewing window

Top and bottom elements are independently controlled

Interior light

2 TRAYS - SINGLE

DOA3001

SPECIFICATIONS

CAPACITY : 4 Standard size pizzas 300MM **VOLTAGE** : 230V - (Can be wired as 1 or 3 phase)

POWER : 6.5kW

DIMENSIONS : 1220 X 875 X 570MM **CHAMBER DIMENSIONS** : 870 X 660 X 200MM

WEIGHT : 68KG

INCLUDES : 2 Baking trays - 600 X 400MM















4 TRAYS - DOUBLE

DOA3002

SPECIFICATIONS

CAPACITY : 8 Standard size pizzas 300MM

VOLTAGE : 380V - 3 phase (N+E)

POWER : 13kW

: 1220 X 875 X 950MM DIMENSIONS **CHAMBER DIMENSIONS** : 870 X 660 X 200MM

WEIGHT : 127KG

INCLUDES : 4 Baking trays - 600 X 400MM

6 TRAYS - TRIPLE

DOA3003

SPECIFICATIONS

CAPACITY : 12 Standard size pizzas 300MM

VOLTAGE : 380V - 3 phase (N+E)

POWER : 19.5kW

DIMENSIONS : 1220 X 875 X 1451MM CHAMBER DIMENSIONS : 870 X 660 X 200MM

WEIGHT : 175KG

INCLUDES : 6 Baking trays - 600 X 400MM

9 TRAYS - TRIPLE

DOA4003

SPECIFICATIONS

CAPACITY : 18 Standard size pizzas 300MM

VOLTAGE : 380V - 3 phase (N+E) **POWER** : 29.25kW

DIMENSIONS : 1620 X 875 X 1500MM

CHAMBER DIMENSIONS : 1480 X 660 X 200MM

WEIGHT : 225KG

INCLUDES : 9 Baking trays - 600 X 400MM

OTHER ORDER CODES

CERAMIC PLATE - 600 X 400MM

STAND ONLY -M/STEEL (BLACK)

DOS0002

DECK OVEN STACKING KIT DOS1001





DECK OVENS - GAS

FEATURES

- Robust construction with S/Steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution
- Glass viewing window

- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer
- Fully automatic ignition system









2 TRAYS - SINGLE

DOA5001

SPECIFICATIONS

CAPACITY : 4 Standard size pizza - 300MM

GAS : LPG
OUTPUT : 36000 BTU
VOLTAGE : 230V - 50Hz

POWER : 0.2kW
DIMENSIONS : 1340 X 900 X 630MM

CHAMBER DIMENSIONS : 860 X 640 X 200MM WEIGHT : 100KG

INCLUDES : 2 Baking trays - 600 X 400MM

REGULATOR : N

Note

Heavy duty gas products to be connected by an approved gas installer



4 TRAYS - DOUBLE

DOA5002

SPECIFICATIONS

CAPACITY : 8 Standard size pizza - 300MM

GAS : LPG
POWER OUTPUT : 72000 BTU
VOLTAGE : 230V
POWER : 0.4kW

DIMENSIONS : 1340 X 900 X 1260MM CHAMBER DIMENSIONS : 860 X 640 X 200MM (Each)

WEIGHT : 170KG

INCLUDES : 4 Baking trays - 600 X 400MM

REGULATOR :

Note

Heavy duty gas products to be connected by approved gas installer





6 TRAYS - TRIPLE

DOA5003

SPECIFICATIONS

CAPACITY : 12 Standard size pizza - 300MM

GAS : LPG
POWER OUTPUT : 108000 BTU
VOLTAGE : 230V

 DIMENSIONS
 : 1340 X 900 X 1720MM

 CHAMBER DIMENSIONS
 : 860 X 640 X 200MM (Each)

: 0.6kW

/EIGHT : 246KG
ICLUDES : 6 Baking trays - 600 X 400MM

INCLUDES : 6 Bit REGULATOR : No

OTHER ORDER CODES

CERAMIC PLATE - 600 X 400MM

DOA0011

STAND ONLY - M/STEEL (BLACK)

DOS0002

DECK OVEN STACKING KIT

DOS1001

Note

Heavy duty gas products to be connected by an approved gas installer

SALAMANDER - GAS

FEATURES

- Full S/Steel construction
- Brackets provided to secure unit to wall
- Top surface with wire grid to allow for plate warming
- Adjustable levelling feet
- Provided with removable back cover so that unit can be used as pass through hatch
- High performance radiant ceramic burner
- Controls with flame failure safety
- Unit provided with LPG regulator and hose





75LT SAG0002

SPECIFICATIONS

GAS : LPG

POWER OUTPUT : 21800 BTU
DIMENSIONS : 897 X 493 X 510MM
WEIGHT : 30KG

WEIGHT : 30K REGULATOR : Yes

Note





CONVECTION OVENS - MECHANICAL

SALAMANDERS - ELECTRIC

FEATURES

Robust S/Steel construction with adjustable height to suit different cooking applications





ADJUSTABLE

SAK0600

SPECIFICATIONS

POWER : 4.0k\

VOLTAGE : 230V - 2 phase (N+E)
DIMENSIONS : 600 X 510 X 528MM

WEIGHT : 45KG

Note

Requires to be installed by a qualified electrical installer

FEATURES

 Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0001 and SAA0003 only Use as a plate warmer or pass through hatch

Pass through not applicable to SAA0005







QUARTZ

SAA0001

SPECIFICATIONS POWER

POWER : 3.0kW VOLTAGE : 230V

DIMENSIONS : 728 X 350 X 428MM
SHELF DIMENSIONS : 330 X 640MM
RUNNER SPACING : 65MM

: 16KG

INCOLOY SAA0003

WEIGHT

SPECIFICATIONS

POWER : 2.8kW

VOLTAGE : 230V

DIMENSIONS : 728 X 350 X 428M
SHELF DIMENSIONS : 330 X 640MM
RUNNER SPACING : 65MM
WEIGHT : 16KG



INCOLOY

SAA0005

SPECIFICATIONS

POWER : 3.0kW

VOLTAGE : 230V

DIMENSIONS : 480 X 316 X 379MM
SHELF DIMENSIONS : 240 X 380MM
RUNNER SPACING : 50MM
WEIGHT : 10KG

FEATURES

- Digital or manual controls: precision and practicality
- Convection cooking
- Cooking chamber in high resistance S/Steel AISI 430
- Electromechanical control: digital or manual



functions and set the correct cooking parameters. Maximum results with maximum ease of use







CABOTO

COP5024

SPECIFICATIONS

POWER VOLTAGE : 3.3kW - 230V - 50/60 Hz

TEMPERATURE : 30°C - 260°C
OUTSIDE DIMENSIONS : 600 X 600 X 540MM

SPACE BETWEEN TRAYS : 75MM

WEIGHT : 37KG

CAPACITY : 4 Trays 480 X 345MM

Note

Refer to page 54 for trays

CABOTO - DIGITAL WITH HUMIDITY

COP8014

SPECIFICATIONS

POWER VOLTAGE : 6.5kW - 230/400V - 50/60 Hz

TEMPERATURE : 30°C - 260°C

OUTSIDE DIMENSIONS : 800 X 760 X 540MM

SPACE BETWEEN TRAYS : 75MM

WEIGHT : 55KG

CAPACITY : 4 Trays 600 X 400MM or GN 1/1

Note

Requires to be installed by a qualified electrical installer

Power cable not included Refer to page 54 for trays





COP8004

CDECIFICATIO

SPECIFICATIONS POWER VOLTAGE

POWER VOLTAGE : 6.5kW - 230/400V - 50/60 Hz
TEMPERATURE : 30°C - 260°C

OUTSIDE DIMENSIONS : 800 X 760 X 540MM

SPACE BETWEEN TRAYS : 75MM

CABOTO - MANUAL WITH HUMIDITY

WEIGHT :55KG

CAPACITY : 4 Trays 600 X 400MM or GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND

COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 840 X 595MM

WEIGHT : 21KG

Note

Requires to be installed by a qualified electrical installer

Power cable not included Refer to page 54 for trays

EXPLORA





COMBISTEAM OVENS - MECHANICAL

COMBISTEAM OVENS - MECHANICAL

FEATURES

- The manual control allows the chef to use the functions simply and
- Steam and convection cooking

- 3 fan speeds for the user to select the correct airflow
- Cooking chamber in high resistance S/Steel AISI 304
- Manual control or hybrid manual and digital control





GALILEI - 4 PAN

COP7204

SPECIFICATIONS

POWER : 6.3kW

VOLTAGE : 400V 3N~ / 230V 1N~ : 760 X 720 X 570MM OUTSIDE DIMENSIONS

SPACE BETWEEN TRAYS : 80MM : 55KG WEIGHT

COMPATIBLE TRAYS : EN 600 X 400 / GN 1/1

4

OTHER ORDER CODES

800 - S/STEEL STAND

COP8001

N° TRAYS

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 840 X 595MM

WEIGHT : 21KG

Note

Requires to be installed by a qualified electrical installer

Power cable not included Refer to page 54 for trays





GALILEI PLUS - 6 PAN

COP7706

SPECIFICATIONS POWER

: 10.5kW VOLTAGE 400V 3N~ / 230V 1N~

OUTSIDE DIMENSIONS : 780 X 850 X 830MM

: 80MM SPACE BETWEEN TRAYS WEIGHT : 90KG

N° TRAYS

: EN 600 X 400 / GN 1/1 COMPATIBLE TRAYS

OTHER ORDER CODES

800 - S/STEEL STAND

COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 840 X 595MM

WEIGHT : 21KG

Requires to be installed by a qualified electrical installer

Power cable not included Refer to page 54 for trays





GALILEI PLUS - 10 PAN

COP7710

SPECIFICATIONS

POWER : 15.7kW VOLTAGE : 400V 3N~

OUTSIDE DIMENSIONS : 780 X 850 X 1200MM SPACE BETWEEN TRAYS : 80MM

: 121KG WEIGHT N° TRAYS 10

COMPATIBLE TRAYS : EN 600 X 400 / GN 1/1

OTHER ORDER CODES

S/STEEL STAND

COP7006

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 840 X 930MM

WEIGHT

Note

Requires to be installed by a qualified electrical installer

Power cable not included Refer to page 54 for trays







COP7720

SPECIFICATIONS POWER

: 36kW VOLTAGE : 400V 3N~

: 940 X 1000 X 1930MM **OUTSIDE DIMENSIONS**

SPACE BETWEEN TRAYS : 66MM WEIGHT : 250KG N° TRAYS : 20 COMPATIBLE TRAYS : GN 1/1

Comes standard with 20 tray GN1 trolley Optional - COP2001 (16 tray 600 X 400 trolley)

OTHER ORDER CODES **16 TRAY TROLLEY**

COP2001

SPECIFICATIONS

OUTSIDE DIMENSIONS : 600 X 400MM

Note

Requires to be installed by a qualified electrical installer Power cable not included

Refer to page 54 for trays





COMBISTEAM OVENS - DIGITAL

COMBISTEAM OVENS - DIGITAL

FEATURES

- 7inch touch display
- Wi-Fi connectivity
- Explora smart app
- Usb access
- Offsite monitoring
- Integrated probe
- Ultra resistant chamber





Double - chimney system

Moisture control

- Multi control
- Pause function
- Multi level cooking
- Pre set or customized phases

COLOMBO - 4 PAN

COP7904

SPECIFICATIONS

POWER : 9.3kW

VOLTAGE : 400V 3N~ / 230V 1N~ **OUTSIDE DIMENSIONS** : 780 X 850 X 640MM

SPACE BETWEEN TRAYS : 75MM WEIGHT : 70KG

N° TRAYS

COMPATIBLE TRAYS : EN 600 X 400 & GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND

COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS: : 780 X 840 X 595MM

WEIGHT : 21KG

Note

Requires to be installed by a qualified electrical installer

Power cable not included Refer to page 54 for trays





COLOMBO - 6 PAN

COP7906

SPECIFICATIONS

POWER : 10.5kW VOLTAGE

: 400V 3N~ / 230V 1N~ WEIGHT : 90KG

: 780 X 850 X 830MM OUTSIDE DIMENSIONS

SPACE BETWEEN TRAYS : 80MM N° TRAYS

: EN 600 X 400 & GN 1/1 COMPATIBLE TRAYS

OTHER ORDER CODES

800 - S/STEEL STAND

COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 840 X 595MM

WEIGHT: : 21KG

Requires to be installed by a qualified electrical installer Power cable not included

Refer to page 54 for trays









COLOMBO - 10 PAN

COP7910

SPECIFICATIONS

POWER : 15.8kW : 400V 3N~ VOLTAGE

: 780 X 850 X 1200MM OUTSIDE DIMENSIONS SPACE BETWEEN TRAYS : 80MM

WEIGHT : 121KG N° TRAYS 10

COMPATIBLE TRAYS : EN 600 X 400 & GN 1/1

OTHER ORDER CODES

S/STEEL STAND

COP7006

SPECIFICATIONS

OUTSIDE DIMENSIONS : 780 X 840 X 930MM

WEIGHT : 28KG

Note

Requires to be installed by a qualified electrical installer Power cable not included

Refer to page 54 for trays





SPECIFICATIONS

POWER : 36kW : 400V 3N~ VOLTAGE WEIGHT : 250KG N° TRAYS 20

COMPATIBLE TRAYS : GN 1/1 OUTSIDE DIMENSIONS : 870 X 1000 X 1930MM

SPACE BETWEEN TRAYS

Comes standard with 20 tray GN1 trolley Optional - COP2001 (16 tray 600 X 400 trolley)

Note

Requires to be installed by a qualified electrical installer Power cable not included Refer to page 54 for trays





ACCESSORIES COMBI STEAM / CONVECTION OVEN

EXTRACTION HOOD

COP7600

SPECIFICATIONS

POWER VOLTAGE DIMENSIONS : 0.3kW : 230V - 50Hz : 780 X 970 X 230MM

GN1/1 FRY BASKET

530 X 330M X 40MM

BAKING TRAY ALUMINIUM SOLID

600 X 400 X 20MM

BAKING TRAY

600 X 400 X 10MM

ALUSTEEL PERFORATED

S/STEEL

STS0530

BTA0011

COR3003

WEIGHT: : 40KG

Note

On request only



ALUMINIUM BAKING TRAY SOLID

COP3022 480 X 345 X 8MM

Note

Tray for COP 5024 Caboto oven only



COP2001

SPECIFICATIONS OUTSIDE DIMENSIONS: 600 X 400MM



Tray holder 16 trays

Note

Suitable for all 20 Pan Piron Ovens



CHROME GRID COR3001

600 X 400MM

Note

Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)



SPECIFICATIONS

OUTSIDE

DIMENSIONS : 780 X 840 X 595MM

WEIGHT : 28KG

EQUIPPED WITH: Tray holder for 4 trays

Note

Suitable for all 10 Pan Piron Ovens



S/STEEL STAND

COP8001

SPECIFICATIONS OUTSIDE

DIMENSIONS : 780 X 840 X 930MM

WEIGHT : 21KG

EQUIPPED WITH: Tray holder for 8 trays

Note

Suitable for all 4 and 6 Pan Piron Ovens

COMMERCIAL MICROWAVES

Menumaster Microwaves Offer

- Superior even heating for consistent and delicious food results
 - Strength and durability for years of dependable use
 - Maximum efficiency ovens that save time and money

Space saving design from beef wellington to bagel sandwiches, salmon fillets to sausages, no matter what you're cooking, you can count on Menumaster's years of experience to provide the best in high quality commercial microwave ovens.

Menumaster offers the most complete line of commercial microwave and high speed combination ovens to fit virtually every foodservice need. Durable, powerful and easy to use, Menumaster commercial microwaves are right at home in even the most demanding environments.

HIGH VOLUME MICROWAVE

FEATURES

- The best choice for high volume operations
- 1800W ideal for use 70 plus times per day
- Up to 100 pragrammable menu items
- 11 power levels
- 4 Stage cooking

- Memory pads can be preset by power level, number of stages and time for fast consistent operation
- 2 magnetrons
- Stackable to save counterspace





1800W

SPECIFICATIONS CAPACITY

: 17LT VOLTAGE : 230V - 50Hz : 1800W **POWER**

: 578 X 343 X 419MM **EXTERNAL DIMENSIONS** : 305 X 171 X 330MM CAVITY DIMENSIONS

WEIGHT : 31KG

FEATURES

- 1100W of power for fast heating
- S/Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space





1100W MWM1100

SPECIFICATIONS

CAPACITY : 34LT VOLTAGE : 230V - 50Hz **POWER** : 1100W

EXTERNAL DIMENSIONS

: 482 X 349 X 558MM **CAVITY DIMENSIONS** : 381 X 216 X 368MM

WEIGHT

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL

SMW0001

SPECIFICATIONS

: 572 X 524 X 376MM **DIMENSIONS**

WEIGHT : 5.7KG



COMMERCIAL MICROWAVES

FEATURES

- 1000W of power for fast heating
- S/Steel interior and exterior for easy cleaning







Durable construction for years of commercial foodservice use

Up to 100 programmable menu items

Stackable to save counter space

1000W

MWM1001

SPECIFICATIONS

: 1000W POWER **VOLTAGE** : 230V CAPACITY : 23LT

DIMENSIONS EXTERIOR : 512 X 403 X 310MM DIMENSIONS CAVITY : 330 X 330 X 197MM

WEIGHT : 13.6KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL

SMW0001

SPECIFICATIONS

DIMENSIONS : 572 X 524 X 376MM

WEIGHT : 5.7KG



FEATURES

- 11 Variable cooking controls
- 20 Memory settings
- Easy to grip handles
- Double quantity facility







- Express defrost facility
- Solid, S/Steel cavity / cabinet
- Suitable for cafeteria, office, convenience store

1000W

MWS1000

SPECIFICATIONS

POWER : 1000W VOLTAGE : 230 - 240V/50Hz

FUSE : 16 Amp

CAPACITY : 28LT

DIMENSIONS EXTERIOR : 520 X 406 X 309MM DIMENSIONS CAVITY : 351 X 372 X 211MM

: 18KG WEIGHT:

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL

SMW0001

SPECIFICATIONS

: 572 X 524 X 376MM **DIMENSIONS**

WEIGHT : 5.7KG

SHARP Be Original.

SEMI-COMMERCIAL MICROWAVE

FEATURES

- Durable S/Steel interior and exterior
- Robust aluminium handle





- Full sleep mode (energy saver)
- Digital display indicates power, level, time, and program

1000W

MWA0001

SPECIFICATIONS CONTROLS

: 5 Adjustable levels : 3 Stage cooking

: 100 user - defined programs : 25LT cavity

CAPACITY : 1.0kW POWER VOLTAGE : 230V - 50Hz : 431 X 311 X 511MM DIMENSIONS

WEIGHT : 14.7KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL

SMW0001

SPECIFICATIONS

DIMENSIONS : 572 X 524 X 376MM

: 5.7KG



INDUCTION WARMER

What Is Induction?

Put simply, an induction-cooker element is a powerful, high-frequency electromagnet, with the electromagnetism generated by sophisticated electronics in the "element" below the unit's glass surface. When a good-sized piece of magnetic material such as, a S/Steel pot is placed in the magnetic field that the element is generating, the field transfers ("induces") energy into that metal. That transferred energy causes the metal (S/Steel pot) to become hot. By controlling the strength of the electromagnetic field, we can control the amount of heat being generated in the cooking vessel and we can change that amount instantaneously.

Please note that all of our S/Steel Infinity and Global pots and sauce-pans are Induction friendly

- Warmer must only be used in buffet heating application, must not be
- Warmer is not for heating up water in chafing dish.

- Water must be pre-heated before being poured into water pan
- Water must be kept below 90°C, to keep food warm



FEATURES

- Complete (1MM) 304 S/Steel with polished finish
- Non slip feet





SINGLE IND0002

SPECIFICATIONS

OUTPUT : 2.0kW POWER: : 2.0kW VOLTAGE : 230V - 50Hz : 302 X 372 X 77MM DIMENSIONS

WEIGHT : 3.2KG

INDUCTION STAND

IHS1000

SPECIFICATIONS

OUTER DIMENSIONS : 475 X 400 X 85MM INNER DIMENSIONS : 300(W) X 370MM (L)

Note

Compatible with IND0002



INDUCTION HEATING PLATE

INDUCTION WARMER

FEATURES

- LED Display
- Timer 0-180MIN
- 1 8 Power Levels (1800W+1300W)
- 1 8 Temperature Setting



- Temperature Range: 60°C~240°C
- Touch Control
- Double plate-separately controllable
- Electronic overheating protection

DOUBLE

IND1002

SPECIFICATIONS **POWER**

: 3100W VOLTAGE : 230V

DIMENSIONS : 290 X 510 X 90MM

WEIGHT

INDUCTION COOKERS

FEATURES

- Material: S/Steel body
- LED display
- Timer 0 180MIN
- 1 10 Power levels (500 3500W) Per plate

- 1 10 Temperature setting
- Temperature range: 60°C~240°C
- Touch panel
- Electronic overheating protection





SINGLE

IND2001

SPECIFICATIONS

POWER : 3500W VOLTAGE

: 230V DIMENSIONS : 330 X 425 X 105MM

WEIGHT : 10KG



DOUBLE

IND2002

SPECIFICATIONS POWER

DIMENSIONS

VOLTAGE : 230V

: 7000W

: 683 X 430 X 110MM WEIGHT : 18KG

FEATURES

- Enables non-induction cookware to be used on any induction cook top
- Dishwasher safe



INDUCTION HEATING PLATE

IHP2000

SPECIFICATIONS

DIMENSIONS : 235 X 5MM

INDUCTION COOKER

FEATURES

- LED display
- Touch control
- Timer 0 180 minutes

- Temperature range: 60°C to 240°C
- Electronic overheat protection



WOK

IND2000

SPECIFICATIONS

: 3500W **POWER**

: 230V VOLTAGE

DIMENSIONS : 340 X 340 X 120MM

WEIGHT : 6KG

OTHER ORDER CODES

WOK ROUND BOTTOM S/STEEL

WRS1036 - 360MM

HOT TRAY

FEATURES

- Toughened glass
- Material: S/Steel body
- Temperature range: 60°C~105°C



Electric radiant Heating film

- Knob control
- Two handles

HOT TRAY HTE1000

SPECIFICATIONS

: 230W **POWER** : 230V VOLTAGE

DIMENSIONS : 615 X 363 X 52MM

WEIGHT : 11KG





HEATING

RICE COOKER

RISER SHELVES

FEATURES (HEATED)

- Keeps food warm at the right temperature to be served
- Perfect for restaurants, canteens and fast food lines
- Easy pass-through and access from kitchen
- Can be used as a plate warmer



• Power light to indicate when element is energised, only the top shelf is energized with an element.

Element configuration provides even heat distribution

1100MM

RSA1100

SPECIFICATIONS

POWER RATING : 1.5kW VOLTAGE

: 1138 X 390 X 500MM DIMENSIONS

WEIGHT : 12KG

1700MM

RSA1700

SPECIFICATIONS

POWER RATING : 2.3kW : 230V VOLTAGE

: 1738 X 390 X 500MM **DIMENSIONS**

WEIGHT : 17KG

1100MM NEUTRAL

RSA1101

SPECIFICATIONS

DIMENSIONS

WEIGHT

1700MM NEUTRAL

RSA1701

SPECIFICATIONS

DIMENSIONS : 1660 X 390 X 500MM

WEIGHT : 17KG



DECORATIVE FOOD DISPLAY LAMPS



60

MATT BLACK DDL1000

(Neutral)

SPECIFICATIONS

VOLTAGE : 230 V : 250W **POWER** : 1.5KG WEIGHT

DIMENSIONS : 320 X 320 X 340MM

MATT SILVER

DDL1001

SPECIFICATIONS

VOLTAGE : 230 V POWER : 250W WEIGHT : 1.5KG

DIMENSIONS : 320 X 320 X 340MM

Note Excludes globe



OTHER ORDER CODES FOR GENERAL LIGHTING 100W GLOBE - SCREW IN (MIRROR BACK) XPMK3008

: 1060 X 390 X 500MM

FOR HEATING AND LIGHTING 250W GLOBE - SCREW IN (SATIN IR) XPMK4025

FEATURES

- Max. cooking capacity 6KG
- High quality durable painted casing
- Thick aluminum inner pot
- Heavy duty heating element





8.5LT

RCA1008 **SPECIFICATIONS**

CAPACITY : 8.5LT VOLTAGE : 230V

POWER : 2650W **DIMESIONS** : 495 X 495 X 300MM

WEIGHT : 8.7KG



PLATE WARMERS

FEATURES

Preset thermostat on PWK1001



FEATURES

Full S/Steel double wall construction with adjustable shelf position offers flexibility, and can hold up to 60 plates





DROP IN

PWK1001

SPECIFICATIONS

VOLTAGE

POWER : 0.4kW

DIMENSIONS : 405 circumference X 728MM

WEIGHT : 19KG

PLATE GUIDES PLATE CAPACITY : 3 (Per compartment) : Approx 40 (Varies with plate thickness)

: 775MM

PLATE SIZE : 200 - 280MM MAX PLATE SIZE : 280MM Diameter : 385MM **CUT DIAMETER**

Preset-thermostat

REQ CABINET DEPTH

This portable unit is ideal for buffets and caterers

SINGLE DOOR

PWK0001

SPECIFICATIONS

VOLTAGE : 230V **POWER**

: 0.75kW : 450 X 485 X 850MM **DIMENSIONS**

WEIGHT : 34KG

MAX PLATE SIZE : 360MM Diameter



BAIN MARIES - TABLE TOP

PLATE LOWERATORS

FEATURES

- Temperature control via thermostat (PLK0001 & PLK0002)
- Double skin S/Steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension









PLK0001

SPECIFICATIONS

VOLTAGE : 230V **POWER** : 0.4kW

DIMENSIONS : 483 X 506 X 914MM - PLK0001

WEIGHT :31KG

PLATE GUIDES : 3 (Per compartment)

PLATE CAPACITY : Approx 40 (Varies with plate thickness)

PLATE SIZE : 200 - 300MM : 300MM Diameter MAX PLATE SIZE

HEATED DOUBLE - MOBILE

PLK0002

SPECIFICATIONS

VOLTAGE : 230V

POWER : 0.8kW DIMENSIONS : 483 X 930 X 914MM

WEIGHT : 48KG

PLATE GUIDES

: 3 (Per compartment) PLATE CAPACITY : Approx 80 (Varies with plate thickness)

PLATE SIZE : 200 - 300MM

MAX PLATE SIZE : 300MM Diameter

MOBILE FOOD WARMING CABINET

FEATURES

- Heated convection air flow system heats and maintains the desired food
- Air flow system with two powerful circulation fans
- Robust castors-two supplied with brakes.





- Thermostatically controlled temperature
- Bumper strip all around
- Maximum temperature 110°C



11 SHELVES MFW0011

SPECIFICATIONS

POWER POWER RATING

: 230V - 50Hz DIMENSIONS : 691 X 874 X 1797MM CAPACITY : 22 trays - GN 1/1

: 2.63kW

WEIGHT : 222KG

- Element configuration provides even heat distribution
- Variable heat control

FEATURES

- Tap for easy drainage
- Dry and wet element









1 DIVISION

BMA0001

SPECIFICATIONS

: 2.7kW **POWER** : 230V VOLTAGE

DIMENSIONS : 394 X 658 X 268MM

WEIGHT : 11KG

Note

Inserts sold separately









2 DIVISION BMA0002

SPECIFICATIONS

POWER : 2.7kW VOLTAGE : 230V

DIMENSIONS : 735 X 658 X 268MM

WEIGHT : 18KG

Note

Inserts sold separately







3 DIVISION

BMA0003

SPECIFICATIONS

POWER : 2.7kW : 230V VOLTAGE **DIMENSIONS** : 1074 X 658 X 268M

WEIGHT : 22KG

OTHER ORDER CODES

DIVIDER XBMA0002

Note

Inserts sold separately





SOUS VIDE COOKERS

POPCORN MACHINES

8oz

PMK0001 **SPECIFICATIONS**

VOLTAGE

DIMENSIONS

POWER

WEIGHT

FEATURES

- Interior heater to keep product warm
- 200G capacity per load



: 230V - 50Hz

: 502 X 360 X 685MM

: 1.5kW

: 20KG

Bottom element ensures that popcorn stays warm







FEATURES

- This counter top unit is ideal for cafes, flea markets and outdoor events
- Bold graphics and excellent product display make this unit a winner
- Casted-in-element bowl makes the production very high efficiently
- 400G capacity per load
- Non-stick kettle with cast in element for efficiency





: 230V - 50Hz

14oz PMK0014

SPECIFICATIONS VOLTAGE

: 1.66kW POWER

DIMENSIONS : 520 X 520 X 800MM WEIGHT : 33.5KG

FEATURES

- Powerful circulation pump with removable filter to ensure uniform temperature distribution
- Submersible parts made from S/Steel for durability and ease of cleaning
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Versatile clamp for attaching directly to inserts



CIRCULATOR ONLY

SVD0002

SPECIFICATIONS

POWER : 1.5kW VOLTAGE : 230V - 50Hz : 145 X 130 X 320MM **DIMENSIONS**

WEIGHT : 1.9KG

OTHER ORDER CODES

FULL SIZE INSERT X 200MM (POLYCARB)

INF4200-C

Note

Tank and circulator sold seperately

FEATURES

- Powerful circulation pump with multiple inlet and outlet jets to ensure uniform temperature distribution, fitted with removable filters
- Lift out cooking tray for easy loading and unloading
- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Lid with insulated mat to preserve heat
- Large surface area silicone heating element



BATH AND CIRCULATOR COMPLETE UNIT SVD0003

SPECIFICATIONS

POWER : 0.62kW : 230V - 50Hz VOLTAGE : 420 X 283 X 290MM DIMENSIONS

WEIGHT : 7.5KG







FOOD DEHYDRATOR

Original design, Italian quality and extremely practical to use for the natural dehydration of any kind of food: fruit, vegetables, mushrooms, herbs and everything that creativity suggests. Perfect for kitchen professionals and enthusiastic foodies, Atacama offers a whole range of solutions coupled with outstanding features: compactness, solidity and the special horizontal air flow system which always ensures a uniform, effective dehydration.

FEATURES

- 6 Automatic programs for versatility
- Wide flow technology for even dehydration across all tray areas
- Digital displa
- Energy saving On/Off switch
- Anti-slip, anti vibration rubber feet
- Maintenance cycle at the end of each dehydrating process
- Structure in S/Steel and nylon

















SPECIFICATIONS
RESISTOR POWER
TOTAL DEHYDRATING SURFACE
DIMENSIONS

WEIGHT SUPPLIED WITH : 500W : 5 500CM²

: 270 X 260 X 500MM

: 5.5KG

: Six S/Steel dehydrating trays

: 250 X 360MM

atacama

MEAT AGER

FEATURES

- Constructed with a double glazed lockable door and S/Steel outer body
- Moulded interior is resistant to bacteria and for ease of cleaning
- Unit is fitted with a precise, intelligent temperature and humidy control, temperature 1°C - 4°C and humidity of 60 - 90%
- LED lighting to enhance the product displayed
- Fitted with UVC lamp sterilization and high perspective anti-ultraviolet insulated glass
- Activated carbon filter to purify the air inside the unit







400LT MAB0400

SPECIFICATIONS

 VOLTAGE
 : 230V

 POWER
 : 160W

 WEIGHT
 : 102KG

DIMENSIONS : 750 X 800 X 1650MM
CHAMBER SIZE : 555 X 555 X 1390MM

Includes

2 Shelves, 2 swivel hooks, salt trays and a hook hanger.

BILTONG CABINETS

FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- Preset temperature control to avoid tampering
- Heater cannot be switched on without the fan being in operation
- Efficient extraction fan for maximum air changes and uniform drying throughout the cabinet
- Unit can cure 25KG of wet product at a time
- Internal hanging brackets for improved flexibility
- High quality all S/Steel cabinet





JUNIOR - 245LT

BCB0245

SPECIFICATIONS

VOLTAGE : 230V - 50Hz POWER : 0.75kW

DIMENSIONS : 580 X 460 X 1080MM

WEIGHT : 43KG

CHAMBER SIZE : 500 X 450 X 910MM

Includes

10 X S/Steel hanging rods 1 X S/Steel drip tray

FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Proven 20% performance benefit over competition
- Glass window for product display
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Locking door handle for security

- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Heater cannot be switched on without the fan being in operation
- Unit can cure 100KG of wet product at a time
- High quality all S/Steel 1250LT cabinet





Do a dry cure (24 HR), or wet cure (12 HR) first with the temperature control switch off, and only the light and fan on. Then put the temperature control on setting 3, and leave for ± 3 days. The ideal temperature for drying biltong is 32°C - 34°C .

1250LT

BCB1250-R01

SPECIFICATIONS

 VOLTAGE
 : 230V - 50Hz

 POWER
 : 2 X 1.5kW

 DIMENSIONS
 : 1000 X 740 X 2015MM

WEIGHT : 120KG

CHAMBER SIZE : 950 X 730 X 1750MM

Includes

24 X S/Steel hanging rods 1 X S/Steel drip tray

Note

Optional additional extras available on request



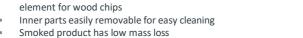


COOKER CABINETS

SMOKING CABINETS

FEATURES

- High quality all S/Steel construction
- Smoking and drying functions controlled with a simple to operate
- Temperature controlled by a digital indicating electronic controller in the case of the 600LT unit and via a thermostat control on the junior smoker
- The junior smoker drying cycle has natural convection
- The 600LT smoker drying cycle has fan assisted convection



- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.

• The smoking cycle is achieved using natural convection with an ignition



JUNIOR - 170LT

SCB0170

SPECIFICATIONS : 230V

: 2 X 1kW Drying elements **POWER**

: 1 X 0.5kW Sawdust ignition element : 1015 X 610 X 940MM **DIMENSIONS**

WEIGHT : 72KG

: 785 X 500 X 500MM CHAMBER SIZE

Includes

10 X Aluminium rods 1 X Sawdust grid

1 X Ashtray

1 X Expanded mesh tray



600LT

SCB0600

SPECIFICATIONS

VOLTAGE : 380V - 3 phase - 50Hz (N+E) **POWER** : 2 X 2.25kW Drying elements : 1 X 0.75kW Sawdust ignition element

DIMENSIONS : 1280 X 770 X 2020MM

WEIGHT : 216KG

CHAMBER SIZE : 1000 X 655 X 1020MM

Includes

15 X Aluminium rods

1 X Sawdust grid

1 X Ashtray

1 X Expanded mesh tray

FEATURES

- High quality all S/Steel junior cooking cabinet ideal for the smaller butcher
- The unit can be used for steam cooking or grilling

- Grilling and cooking temperatures controlled by hydraulic thermostats with selector switch for choice of grill or cook
- Well suited to small volume operations



JUNIOR - 170LT

CCB0170

SPECIFICATIONS

DIMENSIONS

VOLTAGE

: 1 X 3kW Cooking element **POWER** : 1 X 2kW Grilling element

: 1015 X 720 X 610MM

WEIGHT : 80KG

CHAMBER SIZE : 700 X 500 X 500MM

Includes

3 X Perforated S/Steel cooking trays

10 X Aluminium rods

FEATURES

- High grade S/Steel for safe food processing
- The ideal machine for medium size butcheries

- Automatic alarm and shut down for low water
- Robust all S/Steel construction
- Low product weight loss



ECONOMY - 600LT

CCB0600

SPECIFICATIONS

YOUTAGE POWER : 380V - 3 phase (N+E) : 3 X 3kW cooking elements

DIMENSIONS : 1280 X 770 X 1680MM

WEIGHT : 167KG

CHAMBER SIZE : 1000 X 655 X 1020MM

Includes

3 X Perforated S/Steel trays 10 X Aluminium rods





AUTOMATIC - BEAN TO CUP

The Sego is one of Bravilor Bonamat's fully automatic espresso machines. All coffee specialities are made using freshly ground coffee beans. The extensive

touchscreen menu offers 30 beverage choices. The Sego is suitable for many locations and takes up very little space thanks to its compact footprint.

AUTOMATIC - BEAN TO CUP

The Bravilor Bonamat Bean to cup is a fully automatic espresso machine. It uses freshly ground beans to prepare all its coffee specialities. The machine is available in 2 models, namely the Esprecious 12 and Esprecious 11L [with FreshMilk].

The Esprecious 11L is supplied complete with the FreshMilk. The FreshMilk has been specially designed for the Esprecious espresso machine. The Bravilor Bonamat cooling system keeps the milk at a constant 4 degrees. The milk frother inside the Esprecious creates a milk foam as light as air. The whipping process of fresh cold milk, steam and air creates milk foam of superb quality. A major advantage of the FreshMilk is that it is controlled by the Esprecious touchscreen. Daily cleaning and rinsing activities are selected via the touchscreen, with visual and acoustic feedback.

FEATURES

- Ease of use: intuitive touchscreen
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing program to optimise the in-cup quality
- Separate hot water outlet for e.g. tea
- Unique hot water system to reduce scaling, reduces the maintenance requirement





Marketta:



BVE1000

SPECIFICATIONS

OUTPUT

CAPACITY BEAN CANISTER CAPACITY INSTANT CANISTERS

NO. OF GRINDERS

WATER SUPPLY

POWER : 230V 50/60Hz - 2250W **DIMENSIONS** : 330 X 570 X 660MM



ESPRECIOUS FRESH MILK 11LT

BEM1101

SPECIFICATIONS

CAPACITY BEAN CANISTER

CAPACITY INSTANT CANISTERS

NO. OF GRINDERS WATER SUPPLY

POWER

DIMENSIONS

Note Fridge included



: 200 CUPS PER DAY

: 200 CUPS PER DAY

: 230V 50/60Hz - 2300W

: 570 - 620 X 570 X 660MM

:1X1.4KG

: 1 X 3.2LT

: 1

: Yes

: 1 X 1.4KG

: 2 X 1.3LT

1

: Yes

FEATURES

Easy, quick installation

Menu with up to 30 beverage choices

Intuitive touchscreen

FEATURES

- 1 canister for coffee beans.
- 1 canister for an instant ingredient, such as cocoa.
- Integrated milk system for the fresh milk (separate steam boiler and milk frother)



- Unique rotational brewer that's easy to remove and clean
- 2 instant ingredient canisters
- Maintenance friendly

SEGO

BVS1200

SPECIFICATIONS

OUTPUT : 120 CUPS PER DAY CAPACITY BEAN CANISTER : 1 X 1.2 KG

CAPACITY INSTANT CANISTERS : 2 X 1.3KG (30LT)

NO. OF GRINDERS WATER SUPPLY : Yes

WATER DRAINAGE **POWER** : 30V - 50/60HZ 2290W : 315 X 450 X 590MM **DIMENSIONS**



SEGO FRESH MILK 11LT

BSF1000

SPECIFICATIONS

: 120 CUPS PER DAY OUTPUT CAPACITY BEAN CANISTER : 1 X 1.2 KG

CAPACITY INSTANT CANISTERS : 1 X 3.2 LITRES (11LT)

: 230V - 50/60HZ 2190W **POWER**

: 325 X 535 X 590MM DIMENSIONS

Note

Fridge sold seperately

SEGO FRESH MILK FRIDGE BSF1002

SPECIFICATIONS

CAPACITY

: 1110ML

POWER : 100 - 240V~ 50/60HZ 18W **DIMENSIONS**

: 150 X 190 X 240MM







QUICK FILTER - POUR OVER

AUTOMATIC - BEAN TO CUP

FEATURES

- Removable 2.2LT water tank for manual water fill
- Incorporates the professional patented CIRCO brewer
- Made from sturdy high quality materials such as S/Steel and BPA-free plastics
- Full-colour user-friendly interface with capacitive touchscreen
- Offers many coffee specialties; and even more with the optional milk cooler
- Hot water from separate outlet



SPRSO FRESH MILK

BSF2000

SPECIFICATIONS

OUTPUT : 40 CUPS PER DAY : 300G Bean canister CAPACITY **POWER** : 230V - 50/60Hz - 1978W DIMENSIONS : 215 X 440 X 420MM

MILK COOLER (SOLD SEPARATELY)

BSF2002

CAPACITY

POWER

: 230V - 50/60Hz - 100W **DIMENSIONS** : 150 X 190 X 240MM

AUTOMATIC - INSTANT MACHINE

FEATURES

- Quick and user-friendly
- Made from sturdy high-quality materials such as S/Steel and BPA-free
- Coffee strength and size (S/M/L) can be selected on-screen
- · Patented mixing systems which greatly reduce any build-up of







- Day and cumulative counters
- Eco mode and boiler isolation for reduced energy consumption
- Touchscreen menu offers 36 beverage choices



: 200 CUPS PER DAY

: 230V~ 50/60Hz 2230W

: 4 X 1.3 LT

: 120MM

BOLERO 43

BVI0043

SPECIFICATIONS

OUTPUT CAPACITY INSTANT CANISTERS

POWER

TAP HEIGHT

DIMENSIONS

: 315 X 440 X 590MM

WATER SUPPLY : Yes

FEATURES

 Two self-regulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter

- Used for immediate service
- Coffee should be served within 30 minutes of being brewed
- Without water connection



SPECIFICATIONS

: 18LT/144 cups/HR OUTPUT : 1.7LT in 5MIN **BREWING TIME**

: 2.1kW - 230 - 50 / 60Hz - 2100W **POWER**

DIMENSIONS : 214 X 391 X 424MM

OTHER ORDER CODES

COFFEE MACHINE FILTERS 4 X 250 FILTERS

COFFEE MACHINE JUG GLASS WITH LID - 1.7LT CMJ0002



FEATURES. The machine can be manually filled with water and therefore be placed anywhere

- Easy operation and maintenance
- Vacuum flask included for maintaining the correct temperature for the coffee







SPECIFICATIONS

: 18LT/144 cups/HR OUTPUT **BREWING TIME** : 2LT in 6MIN

CONNECTION : 230V - 50/60Hz 2000W DIMENSIONS : 214 X 391 X 465MM

OTHER ORDER CODES

COFFEE MACHINE FILTERS 4 X 250 FILTERS

CMF1000





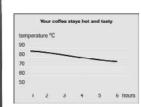
AIRPOT BREWERS

BULK BREWERS

FEATURES

· The THA brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods





AIRPOT 15LT P/H

ABB0015

SPECIFICATIONS

OUTPUT : 15LT / 120 Cups/HR BREWING TIME : 2.2LT in 8MIN : 230 - 50 / 60Hz - 2310W **POWER** DIMENSIONS : 235 X 406 X 545MM

Water connection

OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT ABB0022

COFFEE MACHINE FILTERS 4 X 250 FILTERS CMF1000

Note

Airpots sold separately



AIRPOT 19LT P/H

ABB2022

DIMENSIONS

SPECIFICATIONS

OUTPUT : 19LT P/H 152 Cups HR BREWING TIME : 2.2LT in 7MIN **POWER** : 230 - 50 / 60Hz - 2310W

: 235 X 406 X 545MM Manual water filling

OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT

COFFEE MACHINE FILTERS 4 X 250 FILTERS CMF1000

Note

Airpots sold separately

FEATURES

 Ideal for busy institutions to produce large quantities of coffee in short periods of time, easy to use

Total and daily counters, digital control panel, direct brewing into containers

Easy to transport for coffee to be served anywhere, at any time



2 X 5LT

BBB2005

SPECIFICATIONS OUTPUT

HOLDING CAPACITY BREWING TIME

POWER : 230 - 50 / 60Hz - 3130W

: 635 X 440 X 799MM DIMENSIONS

Water connection without brewing basket

for use with flat filter paper

: Approx 30LT an HR (240 cups)

: 10LT (2 X 5LT)

: Approx 5LT in 10MIN

2 X 10LT

BBB2010

SPECIFICATIONS OUTPUT

BREWING TIME

: Approx 60LT an HR (480 cups) HOLDING CAPACITY

: 20LT (2 X 10LT) : Approx 10LT in 10MIN

: 400 - 50 / 60Hz - 6800W **POWER** DIMENSIONS : 955 X 512 X 840MM

Water connection without brewing basket

for use with flat filter paper

2 X 20LT BBB2020

DIMENSIONS

SPECIFICATIONS OUTPUT

: Approx 90LT an HR (720 cups)

: 40LT (2 X 20LT) HOLDING CAPACITY **BREWING TIME** : Approx 20LT in 14MIN : 400 - 50 / 60Hz - 9240W **POWER**

> : 1175 X 600 X 947MM Water connection without brewing basket

> > for use with flat filter paper





OTHER ORDER CODES - ON INDENT ONLY

BULK BREWER URN CUB0005 - 5LT

CUB0010 - 10LT CUB0020 - 20LT





COFFEE PERCOLATOR

ESPRESSO MACHINES

FEATURES

- Black in colour
- 2 steam wands
- 1 hot water outlet
- Remove S/Steel system wands
- 2 portafilters
- Includes everpure filtration with installation pipes & brass fittings
- Direct water mains
- Direct water drainage pipe





SPECIFICATIONS

: 135MM HEIGHT : 220 - 240V VOLTAGE **POWER** : 3000W **BOILER SIZE** : 11.5LT Brass WEIGHT : 75KG

DIMENSIONS : 760 X 460 X 560MM



EMS3312

SPECIFICATIONS

HEIGHT : 135MM **VOLTAGE** : 220 - 240V POWER : 3000W **BOILER SIZE** : 11.5LT Brass WEIGHT : 75KG

DIMENSIONS : 760 X 460 X 560MM

COFFEE GRINDER

FEATURES

- 64MM flatt grinding burrs
- 2 Programmable buttons and an auto dose function
- Dose counter on digital display

GRINDER DOSER

FEATURES

- Suitable for bars with medium consumption needs
- Stepless micrometrical grinding adjustment
- With time switch
- 64MM Grinding blades
- Dose adjustment 5.5 to 8G



SUPER JOLLY ELECTRIC WITH TIMER - 1.2KG GRI3300

SPECIFICATIONS

POWER

GRINDING BLADE SPEED COFFEE-BEAN CONTAINER CAPACITY

WEIGHT



SUPER JOLLY WITH TIMER 1.2KG GRI1300

SPECIFICATIONS

POWER : 350W GRINDING BLADE SPEED : 1400 (50 Hz)

COFFEE-BEAN CONTAINER

CAPACITY : 1.2KG

GROUND COFFEE CONTAINER CAPACITY : 280G : 14KG

ACCESSORIES



ESPRESSO MACHINE SINGLE PORTABLE **FILTER** XEMS0001

ESPRESSO MACHINE **KNOCK BOX** EMK0001



: 350W

: 1.2KG

: 14KG

ESPRESSO MACHINE **CLEANING KIT** EMC0002

Includes Clean Express

Clean Brush Rubber Blind Filter



COFFEE TAMPER MILD STEEL CTC0001 57MM - 720G CHROME PLATED

FEATURES

- Freshly percolated coffee
- Double walled S/Steel container and steel filter



- Boil dry safety and a heating element to maintain the coffee temperature
- Fitted with gauge glass



15LT CPL0115

SPECIFICATIONS

POWER : 1500W : 510 X 330MM DIMENSIONS HOLDING CAPACITY : 11LT HOURLY CAPACITY : 15LT MANUAL FILLING TAP WEIGHT: 115MM

|||BRAVILOR ||BONAMAT

URNS

The stylish Avenia urn will boil water very quickly and is suitable for caterers, schools, offices, and the durable plastic handles makes it safe and easy to move around. These urns are offered in 16, 20 and 30 liters making it easy to serve hot beverages to large audiences

FEATURES

- Sight glass water level indicator
- Built-in boil dry protection
- Cool touch plastic handles
- Power and keep warm pilot lights
- 2,5kW embedded element boils water quickly





16LT URA0016-R01

SPECIFICATIONS

POWER: : 2.5kW : 230V **VOLTAGE:**

DIMENSIONS : : 354 X 415 X 510MM

NET WEIGHT : : 5.2KG : 16LT CAPACITY:

20LT URA0020-R01

SPECIFICATIONS

POWER : 2.5kW VOLTAGE : 230V

DIMENSIONS : 354 X 415 X9 680MM **NET WEIGHT**

: 5.2KG CAPACITY : 20LT

30LT

URA0030-R01

SPECIFICATIONS

POWER : 2.5kW VOLTAGE : 230V

DIMENSIONS : 354 X 415 X 700MM **NET WEIGHT** : 5.7KG

CAPACITY : 30LT



QUICK FILTER - POUR OVER

FEATURES

- Power switch Water entrance
- Brewing indicator
- Brew basket (also known as filter pan)





Decanter (coffee pot or airpot)

- Hot plate
- Switch for upper hot plate
- Upper hot plate

WITH 2 JUGS

CMA2001

SPECIFICATIONS VOLTAGE

OUTPUT : 12 CUPS **BREWING TIME** : 1.8LT in 7MIN WEIGHT : 6.2KG CONTROL TYPE : MANUAL

: 230V

: 2060W

DIMENSIONS : 203 X 383 X 455MM

JUG CAPACITY : 1.8LT

OTHER ORDER CODES

MAXIMUM POWER

JUG GLASS - NO LID 1.8LT

CMJ0001

FEATURES

- Keeps coffee hot for hours
- Pump action serving
- Convenient carry handle
- Dispensing tube agitates coffee to avoid mixed concentrations





AIRPOT BREWER

- S/Steel vacuum airpot
- Durable S/Steel pour-over funnel
- Large water reservoir Overheat protection
- 2.2LT

CMA2002

SPECIFICATIONS VOLTAGE

: 230V OUTPUT : 2LT / 13 CUPS **BREWING TIME** : 2LT in 8MIN

WEIGHT : 6.5KG CONTROL TYPE : Manual MAXIMUM POWER : 1900W

DIMENSIONS : 205 X 405 X 527MM

JUG CAPACITY : 2.2LT

OTHER ORDER CODES

VACUUM AIRPOT (REPLACEMENT)

VPS0020 - 2LT



COFFEE JUG WARMER

FEATURES

- Plates heat independently, therefore energy efficient
- Ideal for restaurants, coffee shops and guest houses





2 PLATE

CWA0002

SPECIFICATIONS **POWER**

: 2 X 0.1kW VOLTAGE : 230V : 2 X 140MM PLATE DIAMETER DIMENSIONS : 432 X 243 X 84MM

WEIGHT : 3KG



FLASKS



THERMO FLASK WHITE **GLASS INNER** TFW0001 1LT



THERMO FLASK BLACK GLASS INNER TFB0001 1LT



VACUUM FLASK S/STEEL INSULATED VPS0150 - 1.5LT VPS0200 - 2LT



VACUUM FLASK S/STEEL INNER VFS0022 - 2.5LT VFS0035 - 3.5LT



VACUUM FLASK S/STEEL VPS0010 - 1.2LT

VPS0015 - 1.5LT VPS0020 - 2.0LT



VACUUM AIRPOT ABB0022 2.2LT



Ideal for use with TH series



Double pump system

JUGS



COFFEE MACHINE JUG GLASS WITH CMJ0002 1.7LT



COFFEE MACHINE JUG GLASS - NO CMJ0001 1.8LT



COFFEE **DECANTER** S/STEEL & LID CDA0020 2LT

CAST IRON TEA POTS



Note

Ideal for milk frothing

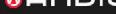
MILK FROTHING MFJ0600 - 600ML MFJ1000 - 1LT MFJ1500 - 1.5LT



NIPON CTP0600 600ML



JAPANESE CTP0800 800ML



INSULATED SERVERS



POLISHED S/STEEL

INS0006 - 750ML INS0009 - 900ML INS0015 - 1500ML



BRUSHED S/STEEL

INS1015 - 1.5LT INS1020 - 2LT



SOUP KETTLES

Features

- Ideal for hotels, canteens, take aways and supermarkets
- Great for soup, sauces, curries, breakfast porridge and stew



S/STEEL 5.7LT

SKD1004

SPECIFICATIONS SOUP KETTLE CAPACITY

: 230V **VOLTAGE** POWER: : 0.3KW



S/STEEL 11LT

SKD1008

SPECIFICATIONS CAPACITY VOLTAGE

POWER TOP DIAMETER MIDDLE DIAMETER **BOTTOM DIAMETER** : 11LT : 230V : 0.8KW : 270MM : 215MM : 235MM : 365MM





BLACK 11LT SKD0008

SPECIFICATIONS

CAPACITY VOLTAGE

: 230V POWER : 0.8KW TOP DIAMETER : 270MM MIDDLE DIAMETER : 215MM

BOTTOM DIAMETER : 235MM : 365MM



HEATED FOOD DISPLAY STATION

FEATURES

- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls





- Heated S/Steel base, with thermostat control
- Fitted with acrylic sneeze guard on both sides

2 LIGHT - WITH HEATED BASE

CSS2001

SPECIFICATIONS

: 750W **POWER** : 230V **VOLTAGE**

DIMENSIONS : 900 X 752 X 491MM

INCLUDES : 2 X 175W PAR 38 infrared globe : 400W Heating element in the base

OTHER ORDER CODES

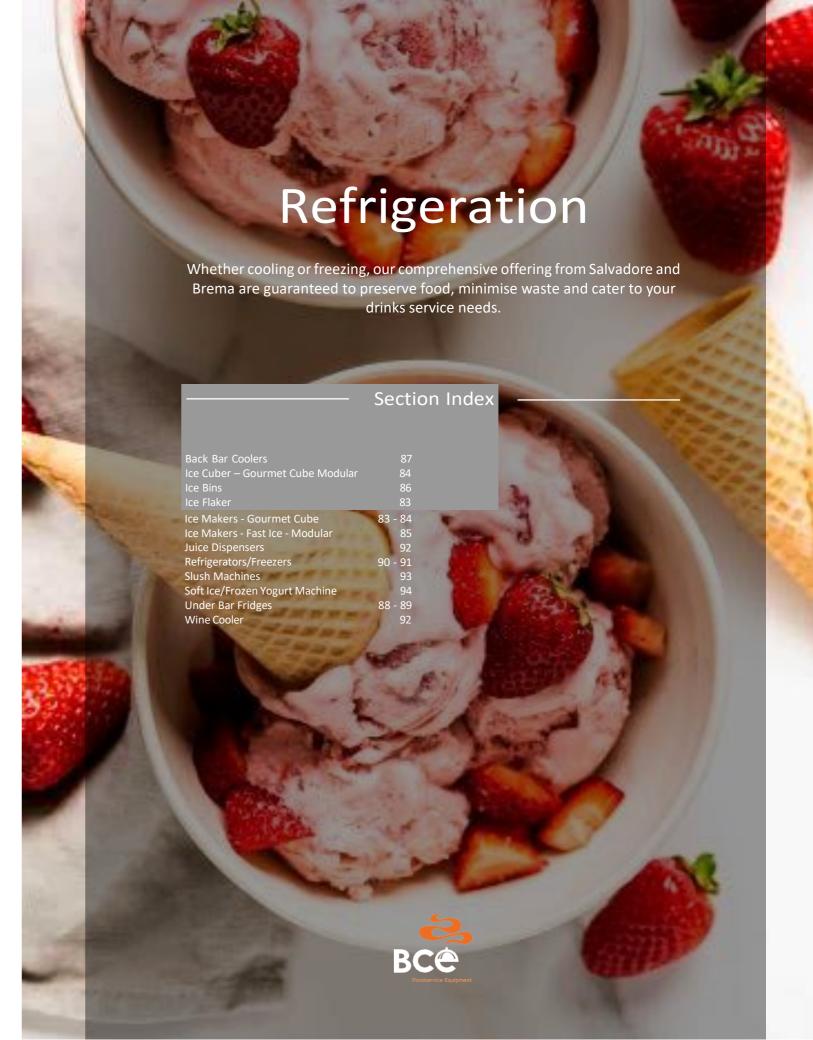
INFRARED GLOBE - 175W

XCSS0006

Note

Food pans sold separately





ICE FLAKER - SELF CONTAINED





153KG / 24HRS

IFB0150

SPECIFICATIONS

DIMENSIONS : 738 X 690 X 1020MM WEIGHT : 94KG STORAGE : 55KG

OUTPUT : 153KG / 24HRS **POWER** : 0.70kW, 220V - 240V, 50Hz

REFRIGERANT

Note

Installation requires a ventilated room, water connection and a waste

drainage.

ICE MAKERS - GOURMET CUBE - SELF CONTAINED











IMB0028

SPECIFICATIONS

: 307 X 470 X 687MM **DIMENSIONS**

WEIGHT : 32KG STORAGE : 9KG OUTPUT : 29KG / 24HRS

: 0.27kW, 220V - 240V, 50Hz **POWER**

TYPE OF CUBES : 18G REFRIGERANT : R290



SPECIFICATIONS

DIMENSIONS : 497 X 592 X 687MM

WEIGHT : 40KG STORAGE : 16KG OUTPUT : 38KG / 24HRS

POWER : 0.34kW, 220V - 240V, 50Hz

TYPE OF CUBES : 18G REFRIGERANT : R290

48KG / 24HRS

IMB0046

SPECIFICATIONS

DIMENSIONS : 497 X 592 X 797MM

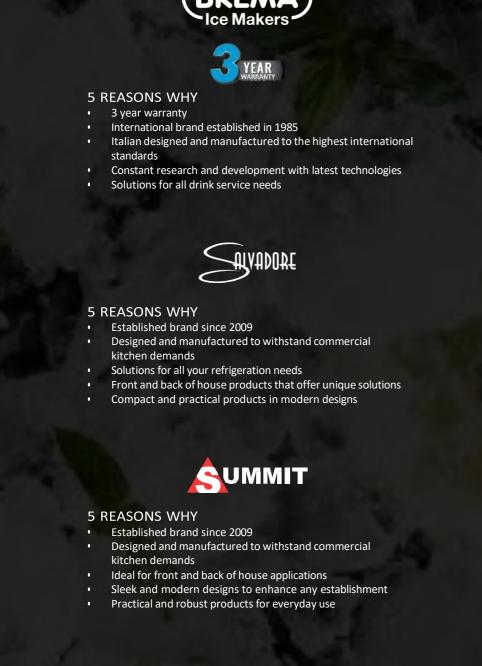
WEIGHT : 46KG STORAGE : 25KG OUTPUT : 48KG / 24HRS

POWER : 0.45kW, 220V - 240V, 50Hz

TYPE OF CUBES : 18G REFRIGERANT : R290

Installation requires a ventilated room, water connection and a waste drainage.

















ICE MAKERS - GOURMET CUBE - SELF CONTAINED

ICE MAKERS - FAST ICE - MODULAR











IMB0065

SPECIFICATIONS

DIMENSIONS : 735 X 603 X 850MM WEIGHT : 67KG

STORAGE : 40KG OUTPUT : 72KG / 24HRS

: 0.59kW, 220V - 240V, 50Hz **POWER** : 18G

TYPE OF CUBES REFRIGERANT : R290









95KG / 24HRS

IMB0090

SPECIFICATIONS

DIMENSIONS : 735 X 603 X 1010MM

: 74KG WEIGHT STORAGE : 55KG

OUTPUT : 95KG / 24HRS : 0.87kW, 220V - 240V, 50Hz **POWER**

TYPE OF CUBES : 18G

REFRIGERANT : R290









134KG / 24HRS

IMB0130

SPECIFICATIONS

DIMENSIONS

: 840 X 740 X 1075MM WEIGHT : 113KG

STORAGE : 65KG

OUTPUT : 134KG / 24HRS : 1.25kW, 220V - 240V, 50Hz POWER

TYPE OF CUBES : 18G : R290 REFRIGERANT

ICE CUBER - GOURMET CUBE - MODULAR









300KG / 24HRS

IMB0300

SPECIFICATIONS

DIMENSIONS : 1250 X 580 X 848MM

WEIGHT : 152KG

OUTPUT : 300KG / 24HRS

POWER : 2.6kW, 220V - 240V, 50Hz : Single phase

TYPE OF CUBES : 18G

BIN TYPE : IMB1300 - (Sold Separately)









IMB0140

SPECIFICATIONS

DIMENSIONS : 540 X 544 X 747MM

WEIGHT : 73KG

OUTPUT : 140KG / 24HRS

POWER : 1.4kW, 220V - 240V, 50Hz BIN TYPE : IMB0180 - 220KG - (Sold Separately)

TYPE OF CUBES : 7G

REFRIGERANT : R290









200KG / 24HRS

IMB0200

SPECIFICATIONS

DIMENSIONS : 770 X 550 X 805MM

WEIGHT : 90KG

OUTPUT : 200KG / 24HRS : 1.6kW, 220V - 240V, 50Hz **POWER**

BIN TYPE : IMB0180 / IMB0380 - 220KG - (Sold Separately)

TYPE OF CUBES : 7G : R290 REFRIGERANT









400KG / 24HRS

IMB0400

SPECIFICATIONS

DIMENSIONS

: 113KG WEIGHT

OUTPUT : 400KG / 24HRS

POWER : 3kW, 220V - 240V, 50Hz

: IMB0380 - 320KG - (Sold Separately) BIN TYPE

: 770 X 550 X 805MM

TYPE OF CUBES : 7G REFRIGERANT : R290







REFRIGERATION REFRIGERATION

ICE BINS - S/STEEL



220KG

IMB0180

SPECIFICATIONS

DIMENSIONS

STORAGE

: 780 X 750 X 1130MM (Includes legs)

: 1200 X 750 X 1130MM (Includes legs)

: 1250 X 900 X 1500MM (Includes legs)

SUITABLE FOR : IMB0140 / IMB0200 - (Sold Separately)

WEIGHT : 57KG



320KG

IMB0380

SPECIFICATIONS DIMENSIONS

STORAGE

: IMB0400 - (Sold Separately)

SUITABLE FOR : 100KG

WEIGHT



500KG

IMB1300

SPECIFICATIONS

DIMENSIONS STORAGE

SUITABLE FOR : IMB0300 - (Sold Separately)

: 500KG

: 65KG WEIGHT





Salvadore will be using a new, more environmentally friendly insulation material, called cyclopentane, in the manufacture of select units. Cyclopentane is a blowing agent for the polyurethane foams that are used to insulate refrigerators and freezers. Unlike other chemicals used to insulate refrigerators, cyclopentane does not contain hydro-fluorocarbons (HFCs). Using cyclopentane results in significant reductions in equivalent CO2 emissions.

FEATURES

- Roll-bond evaporator system with fan assisted cooling
- Automatic compressor cycle defrost
- Foaming agent cyclopentane (40MM per side)
- Digital thermostat
- Self closing door

- Adjustable shelves
- Toughened safety temperated glass
- Lock fitted as standard
- Adjustable feet





SINGLE HINGED DOOR

BBC1001

SPECIFICATIONS

CAPACITY : 133LT : 2 (Included) NUMBER OF SHELVES VOLTAGE : 230V 50Hz

REFRIGERANT : R600a POWER CONSUMPTION

: 1.393kW / 24HRS DIMENSIONS : 600 X 520 X 850MM

WEIGHT : 44KG





DOUBLE HINGED DOOR

BBC1002

SPECIFICATIONS

CAPACITY

NUMBER OF SHELVES : 4 (Included) : 230V 50Hz VOLTAGE

REFRIGERANT : R600a : 1.339kW / 24HRS POWER CONSUMPTION

: 900 X 520 X 850MM **DIMENSIONS**

: 201LT

WEIGHT : 62KG





TRIPLE HINGED DOOR

BBC1003

SPECIFICATIONS

CAPACITY

: 320LT NUMBER OF SHELVES : 6 (Included) VOLTAGE : 230V 50Hz

REFRIGERANT : R600a POWER CONSUMPTION : 2.109kW / 24HRS

DIMENSIONS : 1350 X 520 X 850MM WEIGHT : 80KG





UNDERBAR FRIDGES - SOLID DOOR

FEATURES

- Temperature range 2°C 6°C
- 4 Swivel castors, 2 with brake
- Digital temperature controller
- Spring loaded door mechanism

- Automatic defrosting
- 1 Shelf per full door
- Fitted with Embraco compressor
- Full S/Steel interior



1 AND HALF DOOR

UFS7012-R01

SPECIFICATIONS

POWER : 2.5 kW

VOLTAGE : 230V~/50Hz

: 1180 X 750 X 900MM UNIT : 86KG WEIGHT

TEMPERATURE : 2°C - 6°C

CAPACITY : 320LT SHELVES : 1 per full door



2 AND HALF DOOR

UFS7018-R01

SPECIFICATIONS

POWER : 2.5 kW : 230V~/50Hz VOLTAGE

: 1780 X 750 X 900MM UNIT : 110KG WEIGHT

: 2°C - 6°C TEMPERATURE

CAPACITY : 550LT

SHELVES : 1 per full door



3 AND HALF DOOR

UFS7024-R01

SPECIFICATIONS

: 3 kW **POWER**

VOLTAGE : 223V~/50Hz

: 2380 X 750 X 900MM UNIT

WEIGHT : 139KG

TEMPERATURE : 2°C - 6°C

CAPACITY : 780LT

SHELVES

: 1 per full door

UNDERBAR FRIDGES - PIZZA TOP - SOLID DOOR

FEATURES

- Temperature range 2°C 6°C
- 4 Swivel castors, 2 with brake
- Digital temperature controller
- Spring loaded door mechanism

- Automatic defrosting
- 1 Shelf per full door
- Fitted with Embraco compressor
- Full S/Steel interior

2 AND HALF DOOR

UPS7018-R01

SPECIFICATIONS

POWER : 2.5 kW VOLTAGE : 230V~/50Hz

UNIT : 1780 X 750 X 900MM

WEIGHT : 110KG : 2°C - 6°C TEMPERATURE : 550LT

CAPACITY **SHELVES** : 1 per full door

3 AND HALF DOOR

UPS7024-R01

SPECIFICATIONS

POWER : 3 kW

VOLTAGE : 230V~/50Hz : 2380 X 750 X 900MM UNIT

: 139KG WEIGHT

TEMPERATURE : 2°C - 6°C

CAPACITY : 780LT SHELVES : 1 per full door

NOTE

(Inserts not included)



REFRIGERATOR AND FREEZER - S/STEEL

REFRIGERATOR AND FREEZER - S/STEEL

The Salvadore range of commercial upright refrigerators and freezers are vital for any restaurant, bakery, catering business or other foodservice establishments. Use our Salvadore upright refrigerators to keep items like meat, vegetables, fruits and garnishes fresh and within reach. Our Salvadore upright freezers will keep your ice cream and any other products frozen until they are ready to be used. Our units are available with solid doors for ease of cleaning and provides for good insulation.

FEATURES

- High density insulation
- Grade 304 S/Steel construction
- GN2/1 shelf size
- GN pan or wire shelf uses same rails





- Rounded internal corners for easy cleaning
- Self-closing doors with lock
- Digital controller with constant digital display
- European compressors and fans
- Lockable castors



COMMERCIAL REFRIGERATOR SINGLE DOOR

CKR0830-R01

SPECIFICATIONS

CAPACITY NUMBER OF DOORS

OUTSIDE DIMENSIONS

SHELVES PER DOOR : 3 TEMPERATURE RANGE : 0°C to +10°C

REFRIGERANT : R134a VOLTAGE : 230V - 50Hz INTERIOR DIMENSION : 588 X 682 X 1395MM

: 580LT

: 738 X 818 X 1980MM

WEIGHT : 118KG



COMMERCIAL FREEZER SINGLE DOOR

CKF0830-R01

SPECIFICATIONS

CAPACITY : 580LT NUMBER OF DOORS 1 SHELVES PER DOOR

:-10°C to -22°C TEMPERATURE RANGE REFRIGERANT : R404a : 230V - 50Hz VOLTAGE

INTERIOR DIMENSIONS : 588 X 682 X 1395MM **OUTSIDE DIMENSIONS** : 738 X 818 X 1980MM

WEIGHT : 122KG





COMMERCIAL REFRIGERATOR DOUBLE DOOR

CKR1480-R01

SPECIFICATIONS

CAPACITY : 1200LT NUMBER OF DOORS SHELVES PER DOOR 3

TEMPERATURE RANGE : 0°C to +10°C REFRIGERANT : R134a : 230V - 50Hz VOLTAGE

: 1275 X 682 X 1395MM INTERIOR DIMENSIONS **OUTSIDE DIMENSIONS** : 1425 X 818 X 1980MM

: 181KG WEIGHT



COMMERCIAL FREEZER DOUBLE DOOR

CKF1480-R01

SPECIFICATIONS CAPACITY

: 1200LT NUMBER OF DOORS : 2 SHELVES PER DOOR : 3

TEMPERATURE RANGE :-10°C to -22°C REFRIGERANT : R404a : 230V - 50Hz VOLTAGE INTERIOR DIMENSIONS

: 1275 X 682 X 1395MM **OUTSIDE DIMENSIONS** : 1425 X 818 X 1980MM

WEIGHT : 197KG

UNDERCOUNTER - REFRIGERATOR AND FREEZER - S/STEEL







STORAGE REFRIGERATOR

200LT - 598 X 679 X 838MM

SPECIFICATIONS CAPACITY

: 200LT NUMBER OF DOORS

TEMPERATURE RANGE : +0°C to +8°C REFRIGERANT : R600A VOLTAGE : 220/240V INTERIOR DIMENSIONS : 477 x 443 x 652MM **OUTSIDE DIMENSIONS** : 598 x 679 x 838MM

RATED POWER : 56W WEIGHT : 43KG



STORAGE FREEZER USF0200

200LT - 598 X 679 X 838MM

SPECIFICATIONS CAPACITY

NUMBER OF DOORS

TEMPERATURE RANGE : -23°C to -18°C REFRIGERANT : R600A VOLTAGE : 220/240V

INTERIOR DIMENSIONS : 493 X 478 X 635MM : 598 X 679 X 838MM **OUTSIDE DIMENSIONS**

: 200LT

RATED POWER : 80W WEIGHT : 41KG





WINE COOLER

SLUSH MACHINES







FEATURES

- The control panel in the middle of the appliance, behind the glass door allows for easy temperature setting
- The unit has two separate temperature zones, the lower zone is ideal for storing white and red wine, the upper zone is suitable for storing champagne and white wine
- The temperature in the lower zone must be set either the same as or higher than the temperature in the upper zone
- The shelves are fully adjustable to suit various wine bottle shapes and sizes

46 BOTTLES

WCS0046

SPECIFICATIONS

VOLTAGE : 220 - 240V POWER : 280W CAPACITY : 137LT

WEIGHT : 65KG

DIMENSIONS : 595 X 565 X 870MM

TEMPERATURE RANGE : 5°C - 22°C REFRIGERANT : R600A



JUICE DISPENSERS

FEATURES

- LED illumination of bowl to enhance product display
- Individual temperature control of each bowl
- · Clear polycarbonate bowl for easy cleaning











- Free flow dispensing taps
- Continuous paddle agitation avoiding foaming and sedimentation
- High performance and easy to use designed baffle plate

2 BOWL

JDS4002

SPECIFICATIONS

 VOLTAGE
 : 230V~/50Hz

 POWER
 : 280W

 CAPACITY
 : 2 X 18LT

 WEIGHT
 : 29KG

DIMENSIONS : 510 x 470 x 740MM

REFRIGERANT : R134



JDS4003

SPECIFICATIONS

 VOLTAGE
 : 230V~/50Hz

 POWER
 : 320W

 CAPACITY
 : 3 X 18LT

 WEIGHT
 : 37KG

DIMENSIONS : 750 X 470 X 740MM

REFRIGERANT : R134

FEATURES

- LED illumination of bowl to enhance product display
- Individual temperature control of each bowl
- Clear polycarbonate bowl for easy cleaning









· Continuous paddle agitation avoiding foaming and sedimentation

High performance and easy to use designed baffle plate

One bowl can be used as a juice dispenser

2 BOWL SMS2002

SPECIFICATIONS

VOLTAGE : 230V~/50Hz

BOWL CAPACITY : 2 X 12LT DIMENSIONS : 450 X 600 X 750MM

NET WEIGHT : 48KG
POWER : 1100W
CONTROL KEYBOARD : Manual
DISPENSING MODE : Manual
REFRIGERANT : R404

TEMPERATURE RANGE : -2°C to -3°C





3 BOWL

SMS2003

SPECIFICATIONS

VOLTAGE : 230V~/50Hz BOWL CAPACITY : 3 X 12LT

DIMENSIONS : 600 X 600 X 750MM

NET WEIGHT : 62KG
POWER : 1350W
CONTROL KEYBOARD : Manual
DISPENSING MODE : Manual
REFRIGERANT : R404
TEMPERATURE RANGE : -2°C to -3°C







REFRIGERATION

FROZEN YOGHURT MACHINES

The multi-purpose Summit machine combines technological innovation and versatility with ease of use, allowing you to delight your customers. Thanks to its innovative bowl temperature control system and push button that allows increased working speed, GT Push is the only counter-top machine on the market capable of preparing real frozen cream (coffee cream, hazelnut cream, etc.) as well as soft ice cream and frozen yoghurt.

With the GT Push you can prepare soft ice cream and frozen yoghurt, together with any product that can be prepared with a temperature between 7 and 10 degrees below zero.

FEATURES

- Compact counter machine
- Exceptional quality/price ratio
- LED based electronic key pad
- HACCP certified
- Lockable lid

- Designed to work with water or milk based dried products or with mixtures ready to be poured into the bowl, providing a significant overrun
- Automatic defrost mode
- Available in one or two bowl configuration





GT1 PUSH - 1 BOWL

SIM1001

SPECIFICATIONS

CAPACITY

:1 X 6LT **DIMENSIONS** : 260 X 425 X 650MM

NET WEIGHT : 28KG : 350W - 230V - 50Hz

POWER CONTROL KEYBOARD

: Electronic with LED DISPENSING MODE : Manual

REFRIGERANT : R404a PREPARATION TIME : 40 - 60MIN





GT2 PUSH - 2 BOWL

SIM1002

SPECIFICATIONS BOWL CAPACITY

: 450 X 435 X 650MM DIMENSIONS

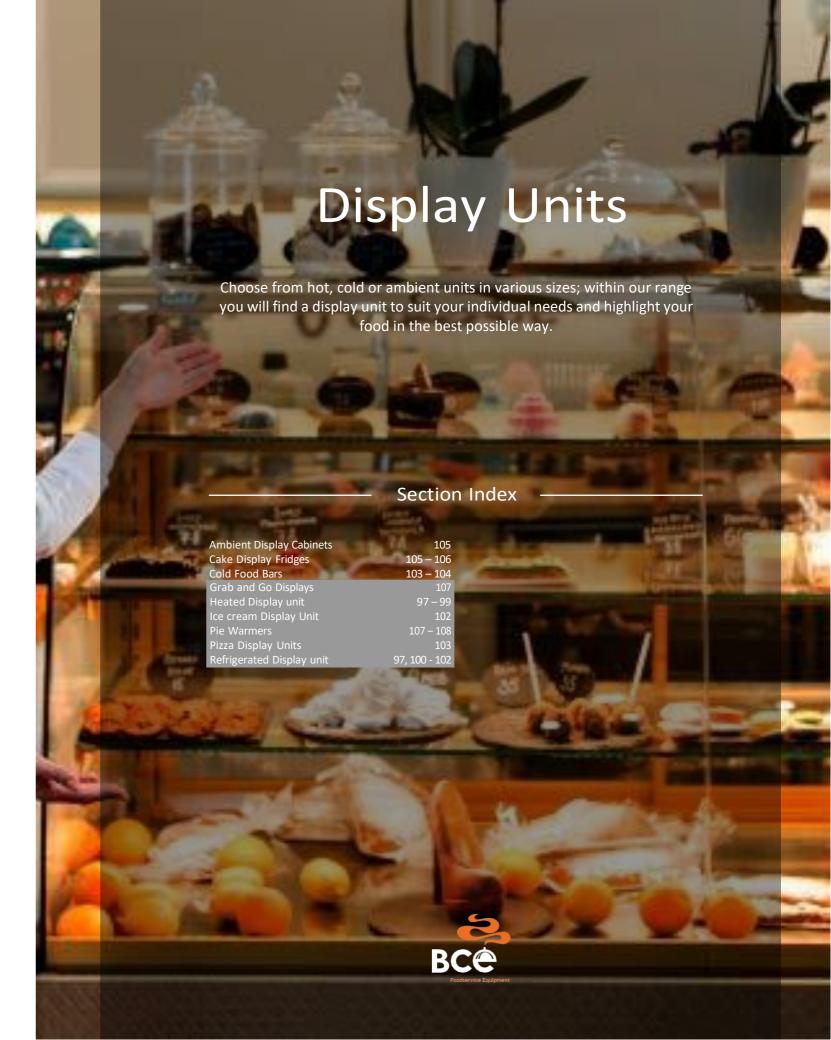
NET WEIGHT : 46KG

POWER : 765W - 230V - 50Hz

: 2 X 6LT

CONTROL KEYBOARD : Electronic with LED DISPENSING MODE : Manual REFRIGERAT : R404a PREPARATION TIME : 40 - 60MIN





®ADDIC **5 REASONS WHY** 2 Year warranty National spare parts support Unrivalled after-sales service Trusted by South African industry professionals since 1993 Engineered and manufactured to the highest international safety standards **5 REASONS WHY** Established brand since 2009 Designed and manufactured to withstand commercial kitchen demands Solutions for all your display needs Front and back of house products that offer unique solutions Compact and practical products in modern designs

DISPLAY UNIT - FLOOR STANDING - HEATED

FEATURES

- Castor wheels make the unit easy to move
- Digital display and temperature control; for high accuracy
- Grade 304 S/Steel interior

CENCIO



900MM

DHC7900

SPECIFICATIONS

CAPACITY : 285LT SHELVES : 3

VOLTAGE : 230V - 50Hz

DIMENSIONS : 900 X 680 X 1200MM

WEIGHT : 122KG

1200MM

DHC7200

SPECIFICATIONS CAPACITY

: 390LT SHELVES

: 230V, 50Hz VOLTAGE

DIMENSIONS : 1200 X 680 X 1200MM WEIGHT

: 139KG

1500MM

DHC7500

SPECIFICATIONS

CAPACITY : 500LT SHELVES : 3

VOLTAGE : 230V, 50Hz

DIMENSIONS : 1500 X 680 X 1200MM

WEIGHT : 157KG

DISPLAY UNIT - FLOOR STANDING HEATED AND REFRIGERATED

FEATURES

- Half side heated, half side refrigerated
- Heated temperature range +40°C to +75°C
- Refrigerated temperature range +2°C to +8°C Illuminated shelves for perfect product presentation
- Castor wheels make the unit easy to move

- Twin, easy access sliding doors for each section
- Digital display and temperature control independent for each section
- Grade 304 S/Steel interior
- Unit supplied with two adjustable shelves



COMBO - HOT/COLD - 1500MM

DCC1500

SPECIFICATIONS

CAPACITY : 485LT SHELVES : 3 : 1.3KW POWER : 230V - 50Hz VOLTAGE

: 1500 X 680 X 1200MM **DIMENSIONS**

: 254KG WEIGHT

DISPLAY UNITS - FLOOR STANDING - HEATED

ADONE

FEATURES

- Temperature range 40°C 75°C at ambient temperature of 32°C
- Illuminated shelf and base for perfect product presentation
- Castor wheels make the unit easy to move
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves



900MM

DHC1900

SPECIFICATIONS

CAPACITY : 225LT SHELVES

VOLTAGE : 230V - 50Hz

DIMENSIONS : 900 X 730 X 1200MM

WEIGHT : 112KG

1200MM DHC2200

SPECIFICATIONS

CAPACITY

: 310LT SHELVES 3

VOLTAGE : 230V - 50Hz **DIMENSIONS** : 1200 X 730 X 1200MM

WEIGHT : 134KG

1500MM

DHC2500

SPECIFICATIONS

CAPACITY : 395LT SHELVES VOLTAGE : 230V - 50Hz

DIMENSIONS : 1500 X 730 X 1200MM

: 153KG WEIGHT

FEATURES

DISPLAY UNITS - COUNTERSUNK - HEATED

- · Counter top type can be fitted on or into counter
- Robust stainless steel outer body Temperature range 40°C 75°C at ambient temperature of 32°C
- Will maintain displayed product at HACCP controlled temperature
- Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with 1 adjustable shelf & fixed bottom shelf

ALESSIA





WORKTOP CUT OUT

-	150mm 6"mi	n
nm 6"mi	CUT OUT	В
150	Α	

Model	A	В
DHC0900	850	430
DHC1200	1150	430
DHC1500	1450	430

900MM

DHC0900

SPECIFICATIONS CAPACITY

: 70LT SHELVES VOLTAGE : 230V - 50Hz **DIMENSIONS** : 900 X 470 X 680MM

WEIGHT : 46KG

1200MM

DHC1200

SPECIFICATIONS

CAPACITY : 94LT SHELVES

VOLTAGE : 230V - 50Hz : 1200 X 470 X 680MM **DIMENSIONS**

WEIGHT : 65KG

Note

It is essential that the cabinet below the cut-out is well ventilated Poor ventilation will affect the performance of the unit

HOT FOOD BAR

FEATURES

- Counter top unit can be fitted on or into counter
- Robust S/Steel construction
- Specially designed element to ensure excellent heat distribution

- Illuminated via flourescent lighting for perfect product presentation
- Adjustable feet for levelling on uneven surfaces
- To be used with water

3 DIVISION

BMA4003

SPECIFICATIONS

VOLTAGE : 230V : 1800W **POWER**

DIMENSIONS : 1074 X 710 X 728MM

WEIGHT :95KG DIVISIONS

Note

Inserts sold separately





HEATED DISPLAY MERCHANDISER - COUNTERTOP

FEATURES

- EGGERAL ELASSIFOR HAD BERKET REPRESENCE
- High power German supplied tangential fan blowers
- Removable top glass easy to clean
- High quality smooth running removable sliding doors
- Removable water tray to provide humidity

- Removable chrome wire rack for additional small items
- Dry heat element with fan assisted air flow provides even heat distribution
- Humidity tray to maintain moisture





3 DIVISION

HDM0003

SPECIFICATIONS NUMBER OF DIVISIONS

MAX INSERT DEPTH : 100MM : 2.5kW POWER RATING VOLTAGE : 230V - 50Hz

DIMENSIONS : 1070 X 720 X 630MM **BOX DIMENSIONS** : 1120 X 840 X 910MM

3

PACKED WEIGHT : 70KG

Note

Inserts sold separately





DISPLAY UNITS - COUNTERSUNK - REFRIGERATED

FEATURES

- Temperature range +2°C to +8°C at ambient temperature of 32°C
- Unit provided with 1 adjustable shelf
- LED illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Automatic defrost
- Tempered glass
- Grade 304 S/Steel interior
- Double glazed glass windows to prevent condensation

AZELIO





900MM

DFC1900

SPECIFICATIONS CAPACITY

SHELVES **POWER** : 280W VOLTAGE : 230V - 50Hz

DIMENSIONS : 900 X 470 X 680MM WEIGHT : 66KG

: 70LT

1200MM

DFC2200

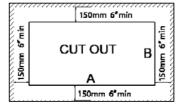
SPECIFICATIONS

CAPACITY : 94LT SHELVES : 2 POWER : 400W VOLTAGE : 230V - 50Hz : 1200 X 470 X 680MM

DIMENSIONS : 88KG

WEIGHT

WORKTOP CUT-OUT



Model	Α	В
DFC1900	850	430
DFC1200	1150	430



DISPLAY UNITS - FLOOR STANDING - REFRIGERATED

FEATURES

- Temperature range +2°C to +8°C ambient temperature of 32°C
- LED Illuminated shelf and base for perfect product presentation
- Digital display and temperature control for high accuracy
- Grade 304 S/Steel interior
- Unit provided with two adjustable shelves

- Automatic defrost
- Tempered heated glass
- Double glazed glass window to prevent condensation
- Castor wheels make the unit easy to move

CAPPI



900MM

DFC7900

SPECIFICATIONS CAPACITY

: 285LT **SHELVES**

: 626W **POWER** VOLTAGE : 230V - 50Hz

DIMENSIONS : 900 X 680 X 1200MM : 174KG WEIGHT

1200MM

DFC7200

SPECIFICATIONS CAPACITY

: 390LT SHELVES : 3 **POWER** : 769W : 230V - 50Hz VOLTAGE

: 1200 X 680 X 1200MM **DIMENSIONS**

WEIGHT : 215KG

1500MM

DFC7500

SPECIFICATIONS

CAPACITY : 500LT SHELVES : 3 **POWER** : 923W **VOLTAGE** : 230V - 50Hz **DIMENSIONS** : 1500 X 680 X 1200M

WEIGHT : 254KG









DISPLAY UNITS - FLOOR STANDING - REFRIGERATED

FEATURES

Temperature range +2°C to +8°C at ambient temperature of 32°C

Unit provided with 2 adjustable shelves

Digital display and temperature control for high accuracy

Automatic defrost

LED illuminated shelf and base for perfect product presentation

Grade 304 S/Steel interior

Double glazed glass windows to prevent condensation

• Castor wheels make the unit easy to move



AZZURO

900MM

DFC0900

SPECIFICATIONS CAPACITY

SHELVES 3 POWER : 1000W **VOLTAGE** : 230V - 50Hz

: 900 X 730 X 1200MM **DIMENSIONS**

: 225LT

: 310LT

: 395LT

WEIGHT : 163KG

1200MM DFC1200

SPECIFICATIONS

CAPACITY

SHELVES 3 **POWER** : 1100W VOLTAGE : 230V - 50Hz

DIMENSIONS : 1200 X 730 X 1200MM WEIGHT : 200KG

1500MM

DFC1500

SPECIFICATIONS

EAPACITY

POWER : 1200W **VOLTAGE** : 230V - 50Hz

: 1500 X 730 X 1200MM DIMENSIONS

WEIGHT : 274KG

DISPLAY UNIT - TABLE TOP

FEATURES

- Automatic defrost
- Temperature range -20°C to -15°C
- High quality digital temperature controller
- Heated front window to prevent condensation build up
- Low pressure hermetic compressor R404 gas
- Unit supplied with five polycarbonate 5LT storage pans
- Grade 304 S/Steel interior

ICE CREAM FREEZER - 1200MM

ICF1200

SPECIFICATIONS CAPACITY

: 5 X 3.5LT pans POWER : 500W : 230V - 50Hz VOLTAGE DIMENSIONS : 1200 X 540 X 790MM

WEIGHT : 130KG

OTHER ORDER CODES

ICE CREAM FREEZER INSERT

ICF1201

Note

Inserts Included

The Salvadore refrigerated pizza display cabinets are ideal for the display and storage of ingredients used in pizza and sandwich outlets

FEATURES

Keeps food between +2°C and +10°C at +32°C ambient

Ideal for storing and display of pizza or sandwich ingredients

Sneeze guard glass for hygiene

Low maintenance auto defrost function

Can accommodate 6 or 9 GN1/4 inserts

High quality digital set point controller



INGREDIENT FRIDGE - 1400MM

PIF1400

REFRIGERATED PIZZA DISPLAYS

SPECIFICATIONS

POWER : 0.16kW VOLTAGE : 230V - 50Hz

DIMENSIONS : 1400 X 350 X 440MM : 500 X 450 X 540MM **BOX DIMENSIONS**

PACKED WEIGHT

INGREDIENT FRIDGE - 2000MM

PIF2000

SPECIFICATIONS

POWER : 160W VOLTAGE : 230V - 50Hz

: 2000 X 350 X 440MM DIMENSIONS **BOX DIMENSIONS** : 2100 X 450 X 540MM

PACKED WEIGHT : 53KG

Note

Inserts not included

COLD FOOD BARS

FEATURES

- Electronic thermostat with constant digital reading
- Pressed tank with drainage and rounded corners for ease of cleaning
- Sliding doors easy to remove and clean
- Temperature range +2°C and +6°C

- High quality watertight silent compressor with a ventilated dual condenser
- S/Steel and tempered glass design
- LED lighting system

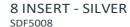
6 INSERT - SILVER SDF5006

SPECIFICATIONS CAPACITY

: 6 Pan (GN1/3 X 40MM)

VOLTAGE : 230V - 50Hz REFRIGERANT : R134a

: 1438 X 395 X 245MM **DIMENSIONS**



SPECIFICATIONS

CAPACITY : 8 Pan (GN1/3 X 40MM) VOLTAGE : 230V - 50Hz

REFRIGERANT : R134a

DIMENSIONS : 1788 X 395 X 245MM

OTHER ORDER CODES

COLD FOOD BAR - THIRD INSERT

XSDF2015

Note

Inserts included





COLD FOOD BARS - SQUARE

FEATURES

- Built with double glazed glass
- Flat top surface tempered crystals to gain more workspace on top
- Double lighting

- Access height to work comfortably inside
- Easy-cleaning powerful evaporator
- Temperature range +2°C +6°C



6 INSERT - BLACK

SPECIFICATIONS CAPACITY

: 6 INSERTS

: 1190 X 380 X 300MM **DIMENSIONS**



8 INSERT - BLACK

SDF7008

SPECIFICATIONS

CAPACITY : 8 INSERTS : 1540 X 380 X 300MM

DIMENSIONS

Note Inserts included



AMBIENT DISPLAY CABINETS

Our Salvadore displays are neat, classy and provide a hygienic ambient display for muffins, biscuits and other items not requiring heating or refrigeration. We have four types of these units, and you can choose the one that best suits the demands and requirements of your business.

FEATURES

- Rear sliding doors
- Tempered glass
- Supplied in knock down form

- Easy to assemble
- Glass protector profile



SINGLE SHELF - MEDIUM NDC0001 - 920 X 330 X 215MM SINGLE SHELF - EXTRA LONG

NDC1001 - 1200 X 330 X 215MM



DOUBLE SHELF - SMALL NDC0003 - 555 X 390 X 375MM **DOUBLE SHELF - MEDIUM** NDC0002 - 920 X 330 X 315MM DOUBLE SHELF - EXTRA LONG



NDC1002 - 1200 X 330 X 315MM



CAKE DISPLAY FRIDGE

FEATURES

- Modern design
- Double glazed windows with heater to prevent condensation
- Reliable refrigeration system using high quality components
- - Accurate digital temperature control with digital temperature readout
 - Automatic defrost





FLOOR STANDING

CDF3701

SPECIFICATIONS DIMENSIONS

: 700 X 650 X 1900MM WEIGHT : 170KG : 420LT CAPACITY POWER : 230V - 50Hz : +2°C to +10°C

This unit is ideal for any area where the display of refrigerated products is required. The rotating shelves will stop when the door is opened. The unit has a power saving function that allows you to turn off the rotating shelves and the display lights while still maintaining the refrigeration temperature.





CAKE DISPLAY FRIDGES

Compact design for counter top use

4 fully adjustable shelves

FEATURES

Available with either rotati ng or fi xed adjustable height shelves

Adjustable leveling feet

Exterior and interior constructed from Aluminium and stainless steel

Double glazed windows with heater to prevent condensati on

Self closing magneti c sealing door

Automati c defrost

Digital electronic temperature control unit

Ozone friendly R134a gas

Designed for tropical conditi ons

Interior illuminati on for perfect product presentati on

TABLE TOP ROTATING SHELVES

CDF2000

SPECIFICATIONS

DIMENSIONS : 524 X 449 X 1083MM WEIGHT : 60KG

: 120LT CAPACITY : 0.48KW **POWER** VOLTAGE : 230V - 50Hz

TEMP : +2°C to +10°C at ambient temperature +32°C



DIMENSIONS : 650 X 650 X 1790MM

WEIGHT CAPACITY : 500LT **POWER** : 0.57KW

TEMP



CDF2001

SPECIFICATIONS

: 110KG

VOLTAGE : 230V - 50Hz

: +2°C to +10°C at ambient temperature +32°C

FEATURES

- Perfect for point-of-sale display of hot products such as chickens and pies
- Perfect for point-of-sale display of products requiring refrigeration
- LED illumination for each shelf
- Unit fitted with 4 shelves
- Digital temperature control

- Powerful circulation fan ensures even shelf temperatures
- Unit fitted with castors for easy movement 2 with brakes
- Automatic defrost
- Night curtain

GRAB AND GO DISPLAYS



GGC0001

SPECIFICATIONS

POWER : 1340W VOLTAGE : 230V - 50Hz : 96KG WEIGHT CAPACITY : 220LT

: 494 X 674 X 1740MM DIMENSIONS

TEMPERATURE RANGE: 2-10°C

HEATED

GGH0001

SPECIFICATIONS

POWER : 2000W VOLTAGE : 230V - 50Hz WEIGHT : 67KG : 220LT CAPACITY

TEMPERATURE RANGE: 30-80°C

: 494 X 600 X 1740MM DIMENSIONS

PIE WARMER

FEATURES

- Fixed front glass
- Rear hinged glass door 3 shelves 105MM spacing between shelves
- Thermostatically controlled heater, temp range 30°C to 110°C
- Interior light







- Illuminated signage panel in front
- Removable crumb tray
- Humidity pan
- Temperature indicating gauge
- Operating temperature: 50°C 80°C



SPECIFICATIONS VOLTAGE

: 230V **POWER** : 0.75kW

DIMENSIONS : 353 X 393 X 604MM

WEIGHT : 13.7KG









PIE WARMERS

FEATURES

- This unit is ideal for use in small supermarkets or fast-food outlets
- Thermostatically controlled temperature
- Rear sliding doors







- Easily removable crumb tray
- Full S/Steel double wall construction, keeps outside wall cool
- Operating temperature: 50°C 80°C

640MM

PWK0004

SPECIFICATIONS VOLTAGE

VOLTAGE : 230V POWER : 1kW

DIMENSIONS : 640 X 364 X 525MM

WEIGHT : 23KG

CAPACITY : Approx 30 standard size pies

865MM

PWK0005

SPECIFICATIONS VOLTAGE

VOLTAGE : 230V POWER : 1kW

DIMENSIONS : 865 X 364 X 525MM

WEIGHT : 21KG

CAPACITY : Approx 50 standard size pies

FEATURES

- This attractive unit with illuminated display and superb product visibility offers excellent point-of-sale value
- Convenient front and rear sliding doors provide quick, easy access
- Humidity pan prevents drying out
- Front mounted temperature indicating gauge for monitoring internal temperature
- Suitable for bakeries, take-aways and convenience stores
- Shelves can be adjusted and sloped for display purposes
- Thermostatically controlled heater, temp range 50°C 90°

660MM

PWK0002-R01

SPECIFICATIONS VOLTAGE

VOLTAGE : 230V POWER : 1.2kW

DIMENSIONS : 660 X 483 X 620MM

WEIGHT : 40KG

CAPACITY : Approx 30 standard size pies







900MM

PWK0003-R01

SPECIFICATIONS

VOLTAGE : 230V POWER : 1.5kW

DIMENSIONS : 873 X 483 X 590MM

WEIGHT : 50KG

CAPACITY : Approx 45 standard size pies

1200MM

PWK0006-R01

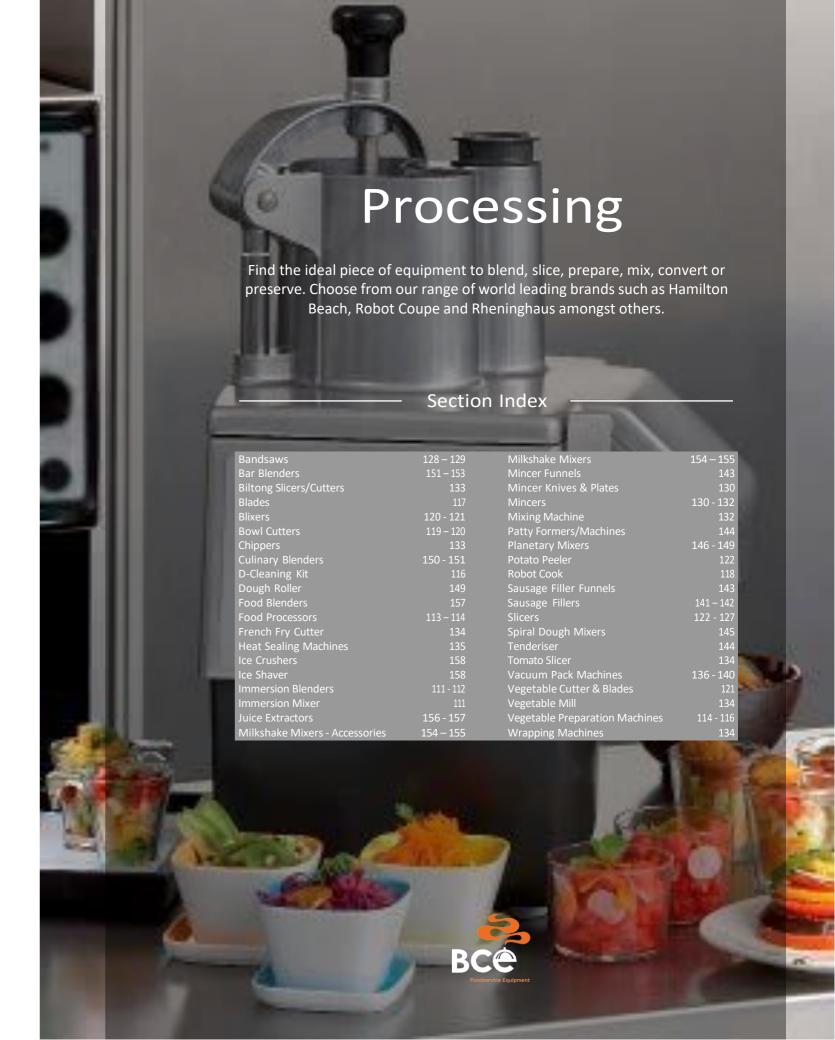
SPECIFICATIONS

VOLTAGE : 230V POWER : 1.8kW

DIMENSIONS : 1200 X 483 X 785MM

WEIGHT : 72KG

CAPACITY : Approx 60 standard size pies





COMMERCIAL IMMERSION MIXER

Fully portable, ideal to mix soups or salsas directly in the bowl. Suitable for small restaurants, coffee shops or any other light duty application.



HAND HELD MMH1000 **SPECIFICATIONS** LENGTH OF TUBE

POWER : 0.175kW - 220V - 50Hz

: 445 X 76MM SIZE MOTOR : 1HP







POWER MIXERS

Through the dedication and hard work of Robot Coupe's staff, the company has become the foodservice industry leader in the development and refinement of food processors, vegetable preparation units, and combination processing units.

FEATURES

- S/Steel knife, bell and tube
- Removable foot and knife, a Robot Coupe exclusive patented system
- Delivered with 1 S/Steel wall support
- Removable knife, a Robot Coupe exclusive patented system
- Foot equipped with a 3 level watertightness system



MP 160 V.V. - MINI PMM0160 (KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

WEIGHT

LENGTH OF TUBE : 160MM : 455 X Ø78MM TOTAL LENGTH

VARIABLE SPEED : From 2000 to 12500RPM : 240W SINGLE PHASE MOTOR POWER

> 230V - 50Hz : 1.4KG



MICROMIX PMM0165 (KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE : 165MM : 430 X Ø61MM TOTAL LENGTH MOTOR POWER : 220W - SINGLE PHASE 230V - 50Hz

VARIABLE SPEED : From 1500 to 14000RPM WEIGHT

: 1KG



YEAR

5 REASONS WHY

- 2 Year warranty
- National spare parts support
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international

robot @coupe°

5 REASONS WHY

- International brand established in 1961
- French designed and manufactured to the highest international standards
- At the cutting edge of technology, innovation, and excellence
- Undisputed leader in food preparation equipment
- World leader in more than 130 countries

5 REASONS WHY

5 REASONS WHY

2 Year warranty

international standards

International brand established in 1910

International brand established in 1950

Italian designed and manufactured to the highest

American designed and manufactured to the highest international standards

YEAR

A strong and innovative tradition coupled with creativeness Uncompromised safety complying with European standards

Hamilton Beach

Award winning products at the forefront of technology and innovation

a Venia

- The global leader in blending solutions
- More than 500 approved American patents

SUMMIT

5 REASONS WHY

- Established brand since 2009
- Designed and manufactured to withstand commercial
- Ideal for front and back of house applications
- Sleek and modern designs to enhance any establishment
- Practical and robust products for everyday use

5 REASONS WHY

- A trusted brand within the industry
- Ranges to suit a variety of needs
- Manufactured to withstand demanding hospitality
- Sleek and modern designs for front and back of house
- Continuous expansion to meet changing needs

PROCESSING

POWER MIXERS

FOOD PROCESSORS



MP 190V.V. - MINI

PMM0190

(KNIFE AND EMULSIFYING DISC INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE : 190MM TOTAL LENGTH

: 470 X 485 X Ø78MM VARIABLE SPEED : From 2000 to 12500RPM : 250W - SINGLE PHASE MOTOR POWER

230V - 50Hz

WEIGHT : 2.5KG



MP 240 COMBI - MINI

(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE : 240MM - Ø78MM

TOTAL LENGTH : 535MM WITH WHISK : 550MM

VARIABLE SPEED : From 2000 to 12500RPM

> (Mixer function) From 350 to 1560RPM

(Whisk function)

MOTOR POWER : 270W SINGLE PHASE

230V - 50Hz

WEIGHT : 2.8KG



300 V.V. - COMPACT

PMC0300

(KNIFE INCLUDED)

SPECIFICATIONS

: 300MM LENGTH OF TUBE : 660 X Ø94MM TOTAL LENGTH

VARIABLE SPEED : From 2300 to 9600RPM

MOTOR POWER : 350W - SINGLE PHASE

230V - 50Hz

WEIGHT : 3.4KG



UNIVERSAL **PAN SUPPORT** PMC0001



MP450 ULTRA - LARGE

PML0450

SINGLE SPEED

(KNIFE INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE : 450MM : 485 X Ø78MM TOTAL LENGTH

: 270W SINGLE PHASE MOTOR POWER

230V - 50Hz

: 9500RPM

WEIGHT : 6.3KG



PML1450

(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS

: 450MM

WITH WHISK : 840MM

: From 1500 to 9000RPM (Mixer function)

: 500W - SINGLE PHASE

230V - 50Hz



MP800 TURBO

(WHISK AND KNIFE INCLUDED)

SPECIFICATIONS

LENGTH OF TUBE : 740MM

: 1000W - SINGLE PHASE MOTOR POWER

230V - 50Hz

WEIGHT : 9.2KG



MP450 COMBI ULTRA - LARGE

LENGTH OF TUBE

: 890 X Ø125MM TOTAL LENGTH

VARIABLE SPEED

From 250 to 1500RPM (Whisk function)

MOTOR POWER

WEIGHT : 8.2KG



: 1130 x Ø 125MM TOTAL LENGTH

SINGLE SPEED : 9500 RPM





2 MACHINES IN 1

A cutter bowl and a vegetable preparation attachment on the same motor base.

They easily chop, grind, knead, mix and thanks to their complete selection of discs, grate, slice and julienne to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

FEATURES

- Induction motor
- Mechanical safety system for R201 Ultra and magnetic safety system for R301 Ultra and motor brake
- Complete selection of S/Steel discs available



R201 XL ULTRA (1 TO 50 SERVINGS)

FPR1201

SPECIFICATIONS

POWER : 550W - SINGLE PHASE - 230V - 50Hz

: 1500RPM - Pulse function SINGLE SPEED DIMENSIONS : 495 X 220 X 280MM

WEIGHT : 10KG

LID EQUIPPED WITH TWO HOPPERS

- A large hopper for large veg and a cylindrical hopper for long or fragile veg (carrots, cucumbers, etc.)
- Supplied with: 2 discs: slicer 2MM and grater 2MM

Selection of discs for R201 XL Bistro available, see pg 117

The machine is also delivered with 2.9LT S/Steel cutter bowl with ergonomic handle

FEATURES

Induction motor

robot coupe

R 301 Ultra ATI

6 0 0

robot & coupe

R 201XL O G

- Magnetic safety system for R301 Ultra and motor brake
- Complete selection of S/Steel discs available

R301 ULTRA (1 TO 100 SERVINGS)

FPR0301

SPECIFICATIONS

POWER : 650W - SINGLE PHASE - 230V - 50Hz

: 1500RPM - Pulse function SINGLE SPEED DIMENSIONS : 550 X 325 X 300MM

WEIGHT : 19KG

VEGETABLE SLICER WITH EJECTION. **EQUIPPED WITH TWO HOPPERS**

1 LARGE HOPPER (AREA: 104CM2) and one cylindrical hopper (Ø:58MM)

SUPPLIED WITH

4 DISCS: Slicer 2MM and 4MM, Grater 2MM and Julienne 2 X 2MM

Complete selection of discs for R301 ULTRA Bistro available, see pg 117

The machine is also delivered with 3.7LT S/Steel cutter bowl with brushed finish and ergonomic handle

Smooth blade



VEGETABLE PREPARATION MACHINES

FOOD PROCESSOR



R502 ULTRA (50 TO 300 SERVINGS)

SPECIFICATIONS

POWER : 900W - 3 PHASE - 400V - 50Hz 2 SPEEDS : 750 and 1500RPM - PULSE FUNCTION

DIMENSIONS : 378 X 347 X 660MM

WEIGHT : 18KG

Note

The machine is also delivered with Exactitube pusher 5.9LT S/Steel bowl with handle

Smooth blade

VEGETABLE SLICER WITH EJECTION, EQUIPPED WITH TWO HOPPERS

- Large hopper of 139CM² and cylindrical hopper (Ø: 58MM)
- No discs included

Selection of discs for R502 ULTRA Bistro available, see pg 117

VEGETABLE PREPARATION MACHINE

Today, we are encouraged to eat at least 5 portions of fresh fruit and vegetables each day. As variety is the spice of life, your Robot Coupe vegetable preparation machine can be fitted with a large range of discs and cutting sets for slicing, grating, julienne and dicing any fruit or vegetable you wish. Let your imagination and creativity go wild

FEATURES

- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher





CL30 BISTRO (20 TO 80 SERVINGS)

VPR0030

SPECIFICATIONS

POWER : 500W - SINGLE PHASE - 250V - 50Hz

SINGLE SPEED : 500RPM

DIMENSIONS : 590 X 320 X 304MM OPERATING TIME : Up to 80KG/H WEIGHT : 15.2KG

Complete selection of 28 discs for CL30 BISTRO available see pg 117

Note

The machine is also delivered with a removable bowl and lid in abs equipped with a large Hopper (area: 104CM2) and a cylindrical hopper (Ø:58MM)

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher



CL50 - (300 SERVINGS) VPR0050

SPECIFICATIONS

POWER : 550W - SINGLE PHASE - 250V - 50Hz

SINGLE SPEED : 375RPM

: 590 X 350 X 320MM **DIMENSIONS** OPERATING TIME : Up to 250KG/H

WEIGHT : 18KG

Note

The machine is also delivered with Exactitube pusher Removable lid equipped with a large half moon

Hopper (area: 139CM2) and a cylindrical Hopper (Ø:58MM)

Complete selection of discs for CL50 Bistro available, see pg 117

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher

























Extra precise



CL52E (200 TO 600 SERVINGS) VPR0052

SPECIFICATIONS

: 750W - SINGLE PHASE - 230V - 50Hz **POWER** : 375RPM

SINGLE SPEED : 690 X 340 X 360MM DIMENSIONS

OPERATING TIME : Up to 300KG/H WEIGHT : 26KG



The machine is also delivered with Exactitube pusher Removable lid equipped with a cylindrical hopper (Ø: 58MM)

Complete selection of discs for CL52E Bistro available, see pg 117







PROCESSING

VEGETABLE PREPARATION MACHINE

VPR2060 **POWER** 2 SPEEDS WEIGHT VPR0060 **CL60 PUSHER FEED HEAD** ONLY VPR3060

CL60 WITH AUTOMATIC FEED HEAD (3000 SERVINGS)

SPECIFICATIONS

(300 to over 3000 servings with auto feed head)

: 1500W - 3 - PHASE - 400V - 50Hz

: 375 and 750RPM DIMENSIONS : 1260 X 404 X 545MM OPERATING TIME : Up to 900KG/H

: 57KG

OTHER ORDER CODES

CL60 WITH PUSHER FEED (3000 SERVINGS)

CL60 TROLLEY ONLY (TROLLEY SOLD SEPARATELY EXCLUDES CONTAINERS)

(Complete selection of discs)





CL60 AUTOMATIC FEED HEAD ONLY VPR1060

D-CLEANING KIT

Cleaning tool dicing grids



ROBOT COUPE **D-CLEANING KIT** XFPR0065

Grid holder

One side for CL30 Bistro

One side for R502 and CL50 to CL60



Dicing grid cleaning tool 5 mm, 8 mm, 10 mm, 12 mm and 14 mm



Scraper tool

BLADES

JULIENNE 1 X 8 MM

2 X 2 MM

2 X 4 MM

2 X 6 MM

2 X 8 MM

2.5 X 2.5 MM

1 X 26MM For Onions/Cabbage

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
SLICERS		
Almonds 0,6 MM		UPR0006
0,8 MM		UPR1008
1 MM	FPR0001	UPR0001
2 MM	FPR0002	UPR0002
3 MM	FPR0003	UPR0003
4 MM	FPR0004	UPR0004
5 MM	FPR0005	UPR0005
6 MM	FPR0006	UPR2006
8 MM		UPR0008
10 MM		UPR0010
14 MM		UPR0014
6 MM for cooked potatoes		UPR1006
RIPPLE CUT SLICERS		
2 MM	FPR1002	UPR2002
2 1/11/4		LIDDAGGA

RIPPLE CUT SLICERS		
2 MM	FPR1002	UPR2002
3 MM		UPR2003
5 MM		UPR2005
GRATERS		
1 5 8484	EDD201E	LIDDOOLE

GRATERS		
1,5 MM	FPR2015	UPR3015
2 MM	FPR2002	UPR3002
3 MM	FPR2003	UPR3003
4 MM		UPR3004
5 MM		UPR3005
6 MM	FPR2006	
7 MM		UPR3007
9 MM	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes	FPR3002	UPR4002
0,7 MM for horseradish paste	FPR3004	
1 MM for horseradish paste	FPR3005	UPR4003
1,3 MM for horseradish paste	FPR3006	

_		
2 X 10 MM		UPR5010
3 X 3 MM		UPR6003
4 X 4 MM	FPR5004	UPR6004
6 X 6 MM	FPR5006	UPR6006
8 X 8 MM	FPR5008	UPR6008
		D E03
DISCS	CL 30 Bistro	R 502
	CE 30 Distro	CL 50 - CL 60
DICING EQUIPMENTS (1 dicing grid +	1 slicer)	
5 X 5 X 5 MM		UPR6005
8 X 8 X 8 MM	FPR8008	UPR6018
10 X 10 X 10 MM	FPR8010	UPR6010
12 X 12 X 12 MM	FPR8012	
14 X 14 X 14 MM		UPR6014
14 X 14 X 5 MM (mozzarella)		UPR6015
14 X 14 X 10 MM		UPR6111

FPR4002

FPR4004

FPR4006

FRENCH FRIES EQUIPMENTS*			
8 X 8 MM	FPR9008	UPR7008*	
10 X 10 MM	FPR9010	UPR7010*	
10 X 16 MM		UPR7016*	

SLICERS







RIPPLE CUT SLICERS







GRATERS











JULIENNE

20 X 20 X 20 MM

25 X 25 X 25 MM

50 X 70 X 25 MM







UPR4008

UPR4030

UPR5002

UPR5025

UPR5004

UPR5006

UPR5008

UPR6020

UPR6025

UPR6050

DICING EQUIPMENTS







FRENCH FRIES EQUIPMENTS









Note

French fry and cubing discs must be used with dedicated blade supplied with cuber





ROBOT COOK

The 1st professional Cooking Cutter-Blender! The kitchens assistant for Chefs.

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook®. In addition, there is modulable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.

The Robot Cook® stimulates the chef's imagination. It is the ideal assistant when innovating and preparing a multitude of attractive, hot and cold, savoury or sweet recipes.

FEATURES

- Easy to use with its variable speed function of 100 to 3 500 RPM
- Refined dishes prepared in no time with its Turbo/Pulse rotary speed reaching 4 500 RPM
- A mix of delicate products prepared without cutting due to the inverse rotation of the blade: the R-Mix® function from - 100 to - 500 RPM
- Keeps the food preparation hot thanks to the intermittent function
- The powerful Robot Cook® relies on a very robust industrial induction

: 1800W

: 230V 50Hz : VARIABLE SPEED

: Up to 140°C

: 3.7LT with handle

: 226 X 338 X 522MM

: +/- 1°C

: 3.7LT

: Yes

: 15KG

: 9 Recipes

: From 100 to 3 500 RPM

: Turbo/Pulse of 4 500 RPM

: From - 100 to - 500 RPM

: Slow speed blade rotation every 2 seconds

Smooth blade - special for cutter function

: Fine serrated blade - special for blender function



ROBOT COOK®

RCR0001

SPECIFICATIONS POWER

VOLTAGE **4 SPEED FUNCTIONS**

HIGH SPEED

R-MIX BLEND SPEED

INTERMITTENT SPEED

HEATING CAPACITY PRECISE TEMPERATURE CONTROL

S/STEEL BOWL CUTTER

LIQUID CAPACITY

2 BLADES

SCRAPER ARM

PROGRAMMING FUNCTION

DIMENSIONS

WEIGHT

OTHER ORDER CODES

ADDITIONAL BOWL SET

FINE SERRATED BLADE - BLENDER FUNCTION

SMOOTH BLADE - CUTTER FUNCTION

RCR0004





BOWL CUTTERS

Robot Coupe table top cutters have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a couple of minutes for the longest preparation.

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake









SPECIFICATIONS POWER SINGLE SPEED

: 1500RPM - pulse function DIMENSIONS : 350 X 200 X 280MM

DELIVERED WITH

: S/Steel bowl with ergonomic handle, 2.9LT capacity and smooth blade

: 550W - SINGLE PHASE - 250V - 50Hz

WEIGHT :9KG







BCR0003 **SPECIFICATIONS** POWER

WEIGHT

R3 - 3.7LT

SINGLE SPEED : 1500RPM - pulse function : 400 X 210 X 320MM **DIMENSIONS**

DELIVERED WITH : S/Steel bowl with ergonomic handle, 3.7LT capacity and smooth blade

: 650W - SINGLE PHASE - 250V - 50Hz

: 10KG









BCR0004 **SPECIFICATIONS POWER** SINGLE SPEED

R4 - 4.5LT

: 700W - SINGLE PHASE - 250V - 50Hz : 1500RPM - pulse function

DIMENSIONS : 440 X 226 X 304MM

: S/Steel bowl with ergonomic handle, 4.5LT DELIVERED WITH

capacity and smooth blade

WEIGHT : 13KG





BOWL CUTTER

FEATURES

- Pulse function
- Industrial induction motor for heavy duty use guarantees durability and reliability
- Magnetic safety system and motor brake









SPECIFICATIONS POWER 2 SPEEDS

DIMENSIONS DELIVERED WITH

WEIGHT

: 2600W - 3 PHASE - 400V - 50Hz

: 1500 and 3000RPM - pulse function

: 660 X 345 X 560MM

: S/Steel bowl with handles, 11.5LT capacity and S/Steel 3 smooth blade assembly Removable blade for cleaning

: 42KG

BLIXER

THE FUNCTIONS OF A CUTTER + A BLENDER IN 1 MACHINE

- Since 1991, Robot Coupe has been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow
- · With a Blixer®, preparing healthy, well balanced and tasty food is simplicity itself, due to it's ability to blend raw ingredients
- Robot Coupe Blixers® allow you to make any starter, main dish or dessert you choose with a modified texture for the health sector
- Handy polycarbonate lid equipped with a watertight seal and with a bowl and lid scraper
- All parts that are in contact with food can be easily removed for cleaning
- With a specific blade to process batches from 300GR to 2KG, the Blixer® has incredible small portion control

FEATURES

- S/Steel motor shaft
- Pulse function
- Induction motor

- Magnetic safety system and motor brake
- High liquid capacity bowl
- Sealed lid
- Bowl and lid scraper made in two parts, easy to dismantle and to clean

Blixer® is the essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers, banquets and for health care facilities





lid scraper

Delivered with a fine serrated blade assembly











BLIXER 3 - (MIXER / BLENDER) BLX0003

SPECIFICATIONS POWER SINGLE SPEED DIMENSIONS DELIVERED WITH

WEIGHT

: 420 X 210 X 330MM

: 750W - SINGLE PHASE - 250V - 50Hz : 3000RPM - pulse function

: S/Steel 3.7LT capacity bowl with ergonomic handle and fine serrated blade

BLIXER

PROCESSING

FEATURES

- Central lid opening for adding liquid or solid ingredients during processing
- High heat- and shock-resistant see-through lid to monitor processing from start to finish
- Leakproof lid and bowl unit with bowl scraper arm and lid wiper
- All parts are dishwasher-safe and can easily be removed for cleaning









BLIXER 5

BLX0005

SPECIFICATIONS POWER

: 1500W : 3000RPM SINGLE SPEED : 540 X 365 X 280MM DIMENSIONS

DELIVERED WITH : S/Steel 5.9LT capacity bowl ergonomic handle

WEIGHT : 21KG



VEGETABLE CUTTER





















FIMAR (NO BLADES) VCF0001

SPECIFICATIONS

POWER : 0.37kW : 230V VOLTAGE

DIMENSIONS : 220 X 610 X 520MM WEIGHT : 25KG

OTHER ORDER CODES

PLATE FIMAR

VPC3002 - SLICING 2MM VPC3003 - SLICING 3MM VPC3010 - SLICING 10MM VPC3005 - SERRATED SLICE 5MM VPC5010 - CHIPPER 10MM VPC6006 - JULIENNE 6MM VPC6008 - JULIENNE 8MM VPC7010 - CUBING 10MM

VPC8003 - GRATING 3MM VPC8004 - GRATING 4MM

VPC8007 - GRATING 7MM

EJECTOR VPE1001 - NORMAL (LOW)





SLICERS

POTATO PEELER

FEATURES

- Stand and sludge trap supplied as standard
- Flat packed for easy delivery
- Peels 12KG of potatoes in 2 minutes

- Removable gritting system
- High grade S/Steel drum
- Rubber lid, to minimise vibration noise



12KG PPA0012

12KG WITH TIMER

PPA1012

SPECIFICATIONS

OUTPUT VOLTAGE

POWER : 0.55kW

DIMENSIONS : 775 X 540 X 1315MM

: Up to 240KG /HR

: 230V - 50Hz



SLICERS



SLM0300

SPECIFICATIONS

CUT CAPACITY : 290 X 140MM **CUT THICKNESS** : 1 - 20MM CUT LENGTH : 290MM **CUT HEIGHT** : 140MM

POWER : 0.27kw - 230V - 50Hz : 650 X 540 X 460MM DIMENSIONS

: 300MM BLADE DIAMETER

: 30KG WEIGHT

MONDIAL - 350MM

SLM0350

SPECIFICATIONS

CUT CAPACITY : 285 X 190MM CUT THICKNESS : 1 - 20MM CUT LENGTH : 285MM

CUT HEIGHT : 190MM : 0.27kW - 230V - 50Hz **POWER** DIMENSIONS : 700 X 540 X 500MM

BLADE DIAMETER : 350MM WEIGHT : 34KG

Note

Built-in blade sharpener CSE: Clear slice exit

FEATURES

- Operates automatically, operator can do other work while machine cuts automatically
- Ideal for polonies in high volume mass catering establishments
- Automatic carriage return saves time and effort



START (AUTO) - 300MM

SLS1301

SPECIFICATIONS

CUT CAPACITY : 280 X 160MM **CUT THICKNESS** : 1 - 20MM

: 0.42kW - 230V - 50Hz **POWER** DIMENSIONS : 660 X 665 X 595MM

BLADE DIAMETER : 300MM

VARIABLE SPEED : 0 - 60 slices P/MIN

WEIGHT : 43KG

Note

Built-in blade sharpener CSE: Clear slice exit

Double platform designed for high production outputs in butcheries and supermarkets, perfect for slicing raw meat for steaks. Adjustable cut thickness from 1MM to 30MM. Vertical slicer 90° - less product friction and a more comfortable working position.



BETA - 350MM SLB0350

SPECIFICATIONS

CUT CAPACITY : 270 X 205MM **CUT THICKNESS** : 1 - 30MM

POWER : 0.27kW - 230V - 50Hz DIMENSIONS : 840 X 690 X 555MM

BLADE DIAMETER : 350MM WEIGHT : 36KG

Note

Built-in blade sharpener CSE: Clear slice exit







SLICERS

SAFE BLADE REMOVAL (SBR)

The unique Safe Blade Removal System of the Deluxe Slicer models allows for quick and safe removal of the blade during slicer cleaning, allowing multiple product processing with very little down time.









Ideal for cold cuts in medium sized establishments with some extra unique features:

FEATURES

- Safe blade removal device to facilitate easy cleaning of the unit
- S/Steel bearings to prolong the life of the blade drive
- Promotes a smooth sliding motion



START - DELUXE - 300MM

SLS3301

SPECIFICATIONS

CUT CAPACITY : 240 X 160MM CUT THICKNESS : 1 - 20MM

POWER : 0.27kW - 230V - 50Hz DIMENSIONS : 650 X 560 X 470MM

BLADE DIAMETER : 300MM WEIGHT : 29KG

OTHER ORDER CODES

START - FROZEN MEAT SLICING BLADE ONLY

SLS9300

Note

Built-in blade sharpener

Designed to slice the perfect piece of cheese, QuanTanium coated surface prevents sticking and makes using and cleaning a pleasure. Avoid cross contamination of your dairy and meat products by using this dedicated cheese slicer for all your cheese requirements.



Ideal for cold cuts and processed meats in medium size establishments



START - CHEESE - 300MM

SLS2301

SPECIFICATIONS

CUT CAPACITY : 240 X 160MM CUT THICKNESS : 1 - 20MM

POWER : 0.27kW - 230V - 50Hz DIMENSIONS : 650 X 560 X 470MM

BLADE DIAMETER : 300MM WEIGHT : 29KG

Note

Built-in blade sharpener

START - 300MM

SLS0301

SPECIFICATIONS - SLS0301

CUT CAPACITY : 240 X 160MM CUT THICKNESS : 1 - 20MM

POWER : 0.27kW - 230V - 50Hz DIMENSIONS : 650 X 560 X 470MM

BLADE DIAMETER : 300MM WEIGHT : 29KG

OTHER ORDER CODES

START - FROZEN MEAT SLICING BLADE ONLY

SLS9300

Note

RHENINGHAUS

Built-in blade sharpener

SLICERS

PROCESSING

Multipurpose slicer ideal to slice bread, processed meats, parma ham and carppaccio in coffee shops, small restaurants and take-aways. Motor is situated below the blade which allows for larger moving area and larger cuts. Not suited for supermarket or institutional use.



PRIMA - 300MM

SLP0300

SPECIFICATIONS
CUT CAPACITY : 245 X 175MM
CUT THICKNESS : 1 - 15MM

 POWER
 : 0.22kW - 230V - 50Hz

 DIMENSIONS
 : 625 X 430 X 415MM

 BLADE DIAMETER
 : 300MM

WEIGHT : 25KG

Note

CSE - clear slice exit



START AUTO DELUX - 300MM

SLS4301

SPECIFICATIONS

CUT CAPACITY : 280 X 160MM CUT THICKNESS : 1 - 20MM

POWER : 0.42kW - 230V - 50Hz DIMENSIONS : 660 X 665 X 595MM

BLADE DIAMETER : 300MM

VARIABLE : 0 - 60 slices P/MIN WEIGHT : 43KG

Note

Built-in blade sharpener



STELLINA - 220MM

SLS0220

SPECIFICATIONS

CUT CAPACITY : 195 X 135MM

CUT THICKNESS : 1 - 14MM

CUT LENGTH : 195MM

CUT HEIGHT : 135MM

POWER : 0.17kW - 230V - 50Hz DIMENSIONS : 470 X 420 X 340MM

BLADE DIAMETER : 220MM

WEIGHT : 15KG

Note

Built-in blade sharpener





SLICERS

SLICERS

With three sizes to choose from, the Avenia meat slicers are an excellent choice for those who want superior quality at an affordable price. The S/Steel blades

are durable, easy to clean, and the calibrated knob makes it very easy to adjust the meat thickness accurately.





XPRESS - 220MM

SLX0220

SPECIFICATIONS CUT CAPACITY

CUT THICKNESS

POWER : 0.13kW - 230V - 50Hz DIMENSIONS : 300 X 420 X 340MM

: 150 X 200MM

: 230 X 145MM

: 1 - 15MM

BLADE DIAMETER : 220MM WEIGHT : 12.5KG

Note

Built-in blade sharpener

ARGENTA - 250MM

Ideal for medium size workloads in small restaurants and take-away operations



SPECIFICATIONS

CUT CAPACITY

CUT THICKNESS : 1 - 15MM CUT LENGTH : 230MM : 145MM CUT HEIGHT

POWER : 0.21kW - 230V - 50Hz DIMENSIONS : 530 X 430 X 375MM : 250MM

BLADE DIAMETER : 18KG WEIGHT

ARGENTA - 280MM

SLA0280

SPECIFICATIONS

CUT CAPACITY : 230 X 170MM CUT THICKNESS : 1 - 15MM CUT LENGTH : 230MM CUT HEIGHT : 170MM

: 0.21kW - 230V - 50Hz **POWER**

DIMENSIONS : 550 X 430 X 390MM BLADE DIAMETER : 280MM : 20KG

WEIGHT Note

Built-in blade sharpener



RHENINGHAUS



Easy to adjust the thickness of the cut

 High quality aluminium finish • Up to 5 hours of continuous use

Blade sharpener



220MM SLA3220

SPECIFICATIONS

BLADE DIAMETER : 220MM MAXIMUM SLICE THICKNESS : 10MM CUT CAPACITY : 160 X 190MM

: 0.28kW - 230V - 50Hz **POWER**

NET WEIGHT : 13KG



250MM SLA3250

SPECIFICATIONS BLADE DIAMETER

: 250MM MAXIMUM SLICE THICKNESS : 12MM CUT CAPACITY : 170 X 190MM

POWER : 0.42kW - 230V - 50Hz

NET WEIGHT : 14.5KG



300MM SLA3300

> **SPECIFICATIONS** BLADE DIAMETER

MAXIMUM SLICE THICKNESS

CUT CAPACITY : 240 X 150MM : 0.52kW - 230V - 50Hz **POWER**

: 300MM

: 17MM

NET WEIGHT : 24KG



BANDSAW - TABLE TOP

FEATURES

- Ideal for for medium work loads in small resturants and take-away operations
- Safety switch on access doors
- Cast aluminium body easy to clean
- Food safe 304 S/Steel for food contact points





TABLE TOP

BSB6001

SPECIFICATIONS **POWER**

VOLTAGE

DIMENSIONS WEIGHT CUT CAPACITY

CUT WIDTH

CUT HEIGHT

SAFETY FEATURES

• Electro mechanical brake motor. Blade stops instantly when door is opened or unit is switched off

: 1.1kW

: 92KG

: 210MM

: 250MM

: 230V - 50Hz

: 210 X 250MM

: 610 X 650 X 1130MM



BANDSAWS - FLOOR STANDING - MILD STEEL

FEATURES

- Food safe 304 S/Steel for food contact points
- Easy slide system a smooth moving table reduces effort and increases
- Easy cleaning all parts are easily removable for easy cleaning
- Metal guides support blades
- Spring loaded blade tensioning system
- Ideal for butcheries, supermarkets and commercial meat processing



SINGLE PHASE

BSB5001

3 PHASE

BSB5003

SPECIFICATIONS

POWER

VOLTAGE

: 380V - 3 PHASE - 50Hz 230V - 1 PHASE - 50Hz

: 855 X 870 X 1800MM **DIMENSIONS**

BLADE : 2845 X 16MM

WEIGHT : 220KG

OTHER ORDER CODE BAND SAW BLADE

BSB0112

2845MM X 16MM (112")

SAFETY FEATURES

- Brake motor fitted to ensure the blade stops immediately when unit is switched off or the doors are opened
- Brake motor will stop automatically when doors are opened







MINCER

- Ideal for use in supermarkets, butcheries and any other commercial meat processing application
- The body and tray is made of high quality S/Steel
- Fitted with hand guard and rubber feet to prevent slipping
- S/Steel mincer head and worm



NO. 32 - 3 PHASE

MNB0032

SPECIFICATIONS

THREE PHASE POWER : 2.2kW

VOLTAGE : 380V - 3 PHASE - 50Hz

WORM SPEED : 206RPM

DIMENSIONS : 670 X 1150 X 680MM

WEIGHT : 78KG

OTHER ORDER CODES

NO. 32 - STAND ONLY

MNB4032

Note

Comes standard with 1 stomper, 1 splash paddle, 1 knife, 2 plates (1 X

4.5MM and 1 X 13MM)

MINCER PLATES - NO. 32



MPB3204 - 4.5MM MPB3208 - 8MM MPB3212 - 12MM

32 MINCER KNIFE



S/STEEL MINCER KNIVES - ELECTRIC



NO. 8 NO. 22 MKE5008 MKE5022 NO. 10/12 NO. 32 MKE5010 MKE5032

S/STEEL MINCER PLATES - ELECTRIC





NO. 12 MPE4204 - 4.5MM MPE4206 - 6MM MPE4208 - 8MM MPE4210 - 10MM MPE4212 - 12MM NO. 22

NO. 32 MPE6204 - 4.5MM MPE6206 - 6MM MPE6208 - 8MM MPE6210 - 10MM MPE6212 - 12MM

MPE5204 - 4.5MM MPE5206 - 6MM MPE5208 - 8MM MPE5210 - 10MM MPE5212 - 12MM

ELECTRIC MINCERS

FEATURES

The ideal mincer for farmers, hunters, game lodges, home industries, etc. and well suited as a back up unit in large butcheries Systeel base

S/Steel motor cover



NO. 12 - PROFESSIONAL

MNT0012

SPECIFICATIONS

OUTPUT : Up to 120KG/HR **POWER** : 0.48kW - 240V - 50Hz

: 160RPM **WORM SPEED**

DIMENSIONS : 270 X 370 X 390MM

WEIGHT : 15KG

PACKED DIMENSIONS: 270 X 370 X 390MM

PACKED WEIGHT : 15KG

Note

Supplied standard with 1 X mincer knife and 1 X 6MM mincer plate



NO. 22 - PROFESSIONAL

MNT0022

SPECIFICATIONS

OUTPUT : Up to 180KG/HR : 0.6kW - 240V - 50Hz **POWER WORM SPEED** : 80RPM

DIMENSIONS : 400 X 505 X 240MM

WEIGHT : 18.5KG

PACKED DIMENSIONS: 440 X 585 X 390MM

PACKED WEIGHT : 20.5KG

Note

Supplied standard with 1 X mincer knife and 1 X 8MM mincer plate



NO. 32 - PROFESSIONAL

MNT0032

SPECIFICATIONS

OUTPUT : Up to 450KG/HR **POWER** : 1.1kW - 240V - 50Hz

WORM SPEED : 120RPM

DIMENSIONS : 280 X 570 X 340MM : 25KG WEIGHT

PACKED DIMENSIONS: 390 X 585 X 440MM

PACKED WEIGHT : 27KG

Note

All outputs based on medium hard meat, processed with standard plate Supplied standard with 1 X mincer knife and 1 X 8MM mincer plate

TENDERISER ATTACHMENT FOR MNT0032 ONLY TAT0001



HAND MINCERS

Make your own delicious hamburgers, sausages or bratwurst at home or small establishment. Our Tre Spade hand mincers are easy to use and are great both for commercial use or home use. They are made from cast iron and are easy to dismantle for cleaning purposes. Our mincers provide a fast and efficient way to process your meat.





NO. 22 MHP1022

SPECIFICATIONS

WEIGHT : 6.7 KG DIMENSIONS : 34 X 15 X 32CM

NO. 32 MHP1032

SPECIFICATIONS

WEIGHT : 11KG

DIMENSIONS : 34 X 18 X 32CM

Note

Designed to be bolted to a table or stand

Mincer Funnels - pg 143

MIXING MACHINE

FEATURES

- 304 S/Steel structure, casing, tank, paddle and shaft
- Tank cover made of clear Lexan

- Manual meat mixer for preparing meat for salami, sausages and hamburgers
- Removable paddle makes for easy disassembly and quick cleaning







MX - 20 - 20KG MMT0020 **SPECIFICATIONS**

WEIGHT : 12KG DIMENSIONS

: 310 X 630 X 470MM TANK CAPACITY : 27.7LT

MEAT MIXTURE WEIGHT : 20KG







SLICER HAND OPERATED ALUMINIUM TABLE MOUNTED

BSH2002

SPECIFICATIONS (PACKAGED) DIMENSION : 345 X 220 X 200MM

WEIGHT : 14KG



Hooks fitted for holding packet in position while slicing

Machine designed to be bolted to a table or stand

CUTTER MANUAL ALUMINIUM CAST BCM0001

SPECIFICATIONS (PACKAGED)

: 300 X 125 X 120MM **DIMENSION**

WEIGHT : 14KG

Perfect for small bars, clubs or

restaurants

FEATURES

- The cutting disc is dynamically balanced with the blade for vibration
- Hinged door facilitating easy access for cleaning



SPECIFICATIONS POWER : 0.75kW : 230V - 50Hz VOLTAGE : 1440RPM SPEED WEIGHT : 14KG

OTHER ORDER CODES

REPLACEMENT BLADE ONLY

XBSV0002



CHIPPERS

Use a chipper bridge to mount the potato chipper safely on the vegetable sink. This allows hygenic collection of the raw chips in the bowl. The chipper is spring loaded and therefore cannot be operated as a free standing unit. It must be attached to the chipper bridge. Nuts and bolts supplied. Chipper can be permanently mounted.



BRIDGE 500MM INNER

CBA0001 - (PERFECT FOR 510MM SINK)

6 HOLE - 14MM

CHA0006

7 HOLE - 12MM

CHA0007

OTHER ORDER CODES

CHIPPER BLADE

XCHA2006 - 6 x 6MM

XCHA2007 - 7 x 7MM **CHIPPER SPARE BLOCK**

XCHA1006 - 6 x 6MM

XCHA1007 - 7 x 7MM



PROCESSING

FRENCH FRY CUTTER

PROCESSING

HEAT SEALING MACHINES



CHIPPER CHF0010 - 10MM **PUSH BLOCK** XCHH1006 - 6MM XCHH1010 - 10MM

XCHH1012 - 12MM

BLADE FRAME XCHH3006 - 6MM XCHH3010 - 10MM

XCHH3012 - 12MM Use for American-style french fries: 6MM

FEATURES

- Cleanly slices even over-ripe tomatoes
- Consistent cut size for portion control
- Easily replaceable cartridge blade assembly



TOMATO SLICER

- Compact, portable and simple to use
- NSF Listed

NEMCO II TSN0001

(4.8MM) 510 X 240 X 240MM

OTHER ORDER CODES **BLADE ASSEMBLY**

XTSN0001 - 3/16 (4.76MM)





VEGETABLE MILL

INDUSTRIAL S/STEEL VMI0320 (200MM)

WRAPPING MACHINES - S/STEEL

FEATURES

- Fitted with a water resistant, long lasting pad element
- Excludes plastic wrapping



380MM WMW1380

SPECIFICATIONS POWER

VOLTAGE : 230V DIMENSIONS : 463 X 670 X 158MM

: 0.175kW

: 6KG MAX ROLL SIZE : 380MM 500MM WMW1500

SPECIFICATIONS

POWER : 230V VOLTAGE

DIMENSIONS : 583 X 670 X 158MM WEIGHT : 7KG

MAX ROLL SIZE : 500MM







Great for storage, portion control and packaging

Adjustable timer to allow for various packet thicknesses

FEATURES



200MM

HSM0200

SPECIFICATIONS

: 200MM SEALING BAR **POWER** : 230V - 0.26kW **HEATING TIME** : 0 - 1.5SEC : 320 X 80 X 215MM DIMENSIONS

WEIGHT : 2.3KG

300MM

HSM0300

SPECIFICATIONS

SEALING BAR : 300MM **POWER** : 230V - 0.38kW : 0 - 1.5SEC **HEATING TIME** DIMENSIONS : 430 X 80 X 255MM

WEIGHT : 3.3KG

400MM

HSM0400

SPECIFICATIONS

SEALING BAR : 400MM **POWER** : 230V - 0.52kW : 0 - 1.5SEC **HEATING TIME**

DIMENSIONS : 530 X 90 X 270MM

WEIGHT : 4.8KG

500MM HSM0500

SPECIFICATIONS

SEALING BAR : 500MM POWER : 230V - 0.65kW **HEATING TIME** : 0.2 - 3SEC

DIMENSIONS : 707 X 105 X 195MM WEIGHT : 5.5KG









VACUUM PACK MACHINE

The only system that allows you to vacuum pack all types of glass jars with metal lids. This makes it possible to convert waste into a resource, save a considerable amount of time and money, while reducing waste to a minimum.

FEATURES

- Made with ABS body and S/Steel lid
- Voltage and Frequency: 220-240 V/50-60 Hz (motors for other voltages and frequencies available on request)
- Features four different operating modes: Automatic cycle Manual cycle- Suction in jars cycle Sealing cycle (for rolls)
- Double sealing bar (width: 3MM) with excellent heat resistance
- Simple and precise sealing settings
- · Clean, streamlined design
- Built-in jar suction system
- Removable trays for easy cleaning operations







TAKAJE DELUXE - 330MM

VPT0033

SPECIFICATIONS

WEIGHT : 3.5KG

POWER : 220 - 240V - 50Hz
DIMENSIONS : 365 X 185 X 80MM
SEALING ROD LENGTH : 330MM

ABSORPTION : 200W
MAX DEPRESSION : 800MBAR
PUMP SUCTION : 16LT/MIN

VACUUM PACK BAGS - EMBOSSED

VPB1525 - 15 X 25CM [PACK OF 50] VPB2030 - 20 X 30CM [PACK OF 50] VPB2535 - 25 X 35CM [PACK OF 50]

Note

Not suitable for liquid application Can only be used with channeled bags



VACUUM PACK MACHINES

The Orved Company was founded in Verona, Northern Italy, in 1984 and it is today considered to be the leading Italian company for vacuum pack machines.

The company is also involved in many technical projects which involve all sort of vacuum applications.

Orved also produces the consumable materials (vacuum pouches) which are needed when using a vacuum pack machine.

FEATURES

- Compact and ergonomic
- Complete with vacuum sensor
- Ease of use and high versatility
- Vacuum both in-chamber and out-of-chamber

- Stain resistant
- 2 vacuum levels
- 4 sealing times
- Capacitive sensor





EVOX 25 - 250MM

VPM0025

SPECIFICATIONS

DIMENSIONS : 444 X 482 X 208MM
CHAMBER SIZE : 290 X 300 X 109MM

BASIN VOLUME : 7,65LT

VOLTAGE : 220-240V - 50-60Hz

MAX POWER ABSORPTION : 300W
VACUUM PUMP : 4M³/H
FINAL PRESSURE : 2MBAR
SEALING BAR : 260MM
WEIGHT : 22KG



EVOX 30 - 300MM

VPM0030

SPECIFICATIONS DIMENSIONS

DIMENSIONS : 495 X 627 X 288MM CHAMBER SIZE : 366 X 355 X 183MM

BASIN VOLUME : 17,10LT

VOLTAGE : 220-240V - 50-60Hz

MAX POWER ABSORPTION : 530W
VACUUM PUMP : 8M³/H
FINAL PRESSURE : 2MBAR
SEALING BAR : 310MM
WEIGHT : 35,5KG

Ideal vac-pack machine for cafés or small restaurants. It is also suitable for deli shops and small supermarkets. It can vacuum pack wet or dry products.







IN CHAMBER VACUUM PACK MACHINES

FEATURES

- 10 editable programs
- Smart sensor
- Opening system with support rod

- 5" waterproof and scratch-resistant digital control panel
- Hard-wearing vacuum chamber
- Can vacuum pack outside the vacuum chamber



IDEA 30 - 310MM

VPM1030

SPECIFICATIONS DIMENSIONS

: 425 X 504 X 398MM CHAMBER SIZE : 334 X 351 X 190MM

BASIN VOLUME : 14,10LT

VOLTAGE : 220-240V - 50-60Hz

MAX POWER ABSORPTION : 600W VACUUM PUMP : 8M³/H FINAL PRESSURE : 2MBAR SEALING BAR : 310MM : 35,3KG WEIGHT



IDEA 40 - 410MM

VPM1040

SPECIFICATIONS DIMENSIONS

: 531 X 600 X 461MM **CHAMBER SIZE** : 440 X 448 X 190MM

BASIN VOLUME : 25,20LT

: 220-240V - 50-60Hz VOLTAGE

MAX POWER ABSORPTION : 800W VACUUM PUMP : 16M3/H FINAL PRESSURE : 2MBAR SEALING BAR : 410MM : 60,9KG WEIGHT





This unique commercial vacuum pack machine has an upsize vacuum pump of 25M3. VM18 is the perfect butcher's choice. Its very deep inner chamber allows packing butchery meat cuts.



VM18 - 420MM

VPM0018

SPECIFICATIONS DIMENSIONS

: 582 X 574 X 496MM CHAMBER SIZE : 440 X 448 X 185MM

BASIN VOLUME

: 220-240V - 50-60Hz VOLTAGE

MAX POWER ABSORPTION : 1200W VACUUM PUMP : 25M³/H : 0,5MBAR FINAL PRESSURE : 420MM SEALING BAR WEIGHT : 74KG

VM20 is particularly suitable for large butchers shops, supermarkets, catering or food processing companies. Double sealed



VM20 - 2 X 630MM (ON REQUEST ONLY)

VPM4020

SPECIFICATIONS

DIMENSIONS

CHAMBER SIZE : 536 X 650 X 200MM

BASIN VOLUME : 61LT

VOLTAGE : 400V - 50-60Hz - 3 Ph+PE

: 772 X 682 X 1034MM

MAX POWER ABSORPTION : 1500W VACUUM PUMP : 60M³/H FINAL PRESSURE : 0,5MBAR SEALING BAR : 2 X 620MM WEIGHT : 168,5KG







SAUSAGE FILLERS - HAND DRIVEN



IN CHAMBER VACUUM PACK MACHINES

Our Avenia vacuum pack machines are the perfect commercial vac-pack machines for all applications in the food industry. They have a powerful oil lubricating vacuum pump which has a PLC control for vacuum and sealing time. These vacuums are made of S/Steel from the body to the chamber and have very durable lid

FEATURES

- Ideal for prolonging the storage life of a range of food products.
- Powerful oil lubricating vacuum pump.
- S/Steel body and chamber construction.

- PLC control of vacuum time and sealing time.
- Robust lid hinges
- Easily replaced sealing heater



300MM VPM3300

SPECIFICATIONS POWER : 0.37Kw VOLTAGE : 230V - 50Hz CHAMBER VOLUME : 370 X 320 X 135MM VACUUM PUMP : 10M3/HR SEALING BAR : 300MM

WEIGHT : 39KG DIMENSIONS : 370 X 480 X 450MM



400MM

VPM3400

: 0.75Kw VOLTAGE

DIMENSIONS

SPECIFICATIONS **POWER**

: 230V - 50Hz CHAMBER VOLUME : 440 X 420 X 150MM

VACUUM PUMP : 20M3/HR SEALING BAR : 400MM WEIGHT : 60KG

: 475 X 555 X 485MM

FEATURES

- Exceptionally strong, easy to use. Suitable for producing any kind of
- 3LT and 5LT fillers are ideal for hunters, home industries, etc
- Larger models are suitable for higher volume demands
- Upright fillers are great for saving space

- S/Steel cylinders easily removable to clean
- To avoid damage when using the 12MM or smaller nozzles, ensure that the product has been processed first through a 8MM plate, then a



7LT - VERTICAL

SFT0007

SPECIFICATIONS

DIMENSIONS : 320 X 260 X 695MM WEIGHT : 16.5KG

Two speed gearbox

Note

Supplied with 10, 20, 30 and 40MM

funnel nozzles



15LT - VERTICAL DELUXE

SFT1015

SPECIFICATIONS

: 380 X 340 X 830MM DIMENSIONS

WEIGHT : 35.5KG

Two speed gearbox

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles



SPECIFICATIONS

DIMENSIONS : 360 X 180 X 170MM

WEIGHT : 5KG

Threaded shaft Single speed

Note

Supplied with 10, 20 and 40MM funnel nozzles

5LT - FLAT / GEAR

SFT0005

SPECIFICATIONS

DIMENSIONS : 530 X 200 X 200MM WEIGHT

: 10.5KG Two speed gearbox

Supplied with 10, 20, 30 and 40MM funnel nozzles

10LT - FLAT

SFT0010

SPECIFICATIONS

DIMENSIONS

: 730 X 240 X 220MM WEIGHT : 20KG

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles





SAUSAGE FILLERS - HAND DRIVEN

FEATURES

- Watertight and easy to clean cylinder weldings
- Racks in carbon steel
- Alusteel metal gears

- Aluminium gear-block with self-lubricating bushes
- "Moplen" pistons equipped with vents and silicone gaskets
- Speed variator to increase the withdrawal speed

STAR LINE



STAR 5 - 5LT

SFT3005

SPECIFICATIONS

CAPACITY : 5LT

DIMENSIONS : 520 X 210 X 160MM

WEIGHT : 7KG

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles



STAR 8 - 7LT

SFT3007

SPECIFICATIONS

CAPACITY

DIMENSIONS : 635 X 210 X 160MM

WEIGHT : 9KG

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles

: 7LT



STAR 5 - 5LT - S/STEEL

SFT4005

SPECIFICATION

CAPACITY :

DIMENSIONS : 520 X 210 X 160MM

WEIGHT : 7KG

Note

Supplied with 10, 20, 30 and 40MM funnel nozzles



STAR 8 - 7LT - S/STEEL

SFT4007

SPECIFICATIONS

CAPACITY : 7LT

DIMENSIONS : 635 X 210 X 160MM

WEIGHT : 9KG

Not

Supplied with 10, 20, 30 and 40MM funnel nozzles

MINCER FUNNELS - PLASTIC



NO. 5 MFP0510 - 10MM MFP0520 - 20MM

NO. 8 MFP0810 - 10MM **MFP0820** - 20MM NO. 10

MFP1010 - 10MM MFP1020 - 20MM NO. 22

MFP2212 - 12MM **MFP2220** - 20MM

NO. 32 MFP3212 - 12MM MFP3220 - 20MM



SAUSAGE FILLER FUNNELS - S/STEEL



SFS0012 - 12MM

SFS0020 - 20MM

SFS0030 - 30MM

SFS0040 - 40MM

Note

For sausage fillers with a screw-on funnel holder Not for quick release

SAUSAGE FILLER FUNNELS - PLASTIC



SFP0010 - 10MM SFP0020 - 20MM

SFP0030 - 30MM

SFP0030 - 30MM SFP0035 - 40MM

...

Not

For sausage fillers with a screw-on funnel holder Not for quick release



PROCESSING

SPIRAL DOUGH MIXERS

TENDERISER

Ideal for mass catering and butcheries. Has a safety switch and easy to clean.



S/STEEL TDS1001

SPECIFICATIONS

POWER

: 0.37kW - 220V - 50Hz **DIMENSIONS** : 530 X 470 X 220MM

: 29KG WEIGHT

OTHER ORDER CODES

STRIPCUTTER ATTACHMENT

12MM



HAND OPERATED PATTY MACHINES

FEATURES

- Heavy duty cast aluminium base
- Detachable S/Steel bowls
- Dual action press and release the burger patty





HAND PRESSED - 100MM

PMB1100

SPECIFICATIONS

DIMENSIONS : 300 X 165 X 262MM

: 4,48KG WEIGHT

HAND PRESSED - 130MM

PMB1130

SPECIFICATIONS

DIMENSIONS : 300 X 165 X 262MM

: 4,76KG WEIGHT



HEAVY DUTY - PATTY FORMERS



115MM - S/STEEL

PFH0001

SPECIFICATIONS

DIMENSIONS : 115MM WEIGHT : 550G

140MM - S/STEEL

PFH0002

SPECIFICATIONS

: 140MM DIMENSIONS WEIGHT : 677G

- Ideal for small bakeries and pizzerias. All units are supplied with castors for easy cleaning and manoeuvrability
- Silent transmission system

FEATURES

- S/Steel protection grid for increased safety
- Units fitted with an electronic timer and 2 speed motor
- New improved belt and chain drive



20LT - SINGLE PHASE

DMA2020

SPECIFICATIONS

CAPACITY : 20LT (Dry flour 8KG) : 230V - SINGLE PHASE - 50Hz VOLTAGE

: 1.1kW POWER

: 800 X 430 X 950MM **DIMENSIONS** : 360 X 210MM **BOWL SIZE**

WEIGHT : 94KG

ROTATION SPEED BOWL/HOOK : Single speed - 15/185RPM

30LT

DMA2030

SPECIFICATIONS CAPACITY

: 30LT (Dry flour 12KG) : 400V - 3 PHASE - 50Hz VOLTAGE

POWER : 1.6kW

: 880 X 470 X 1000MM DIMENSIONS

BOWL SIZE : 380 X 260MM

: 108KG

ROTATION SPEED BOWL/HOOK: Dual speed - 16/101 RPM

40LT

DMA2040

SPECIFICATIONS

CAPACITY : 40LT (Dry flour 16KG)

VOLTAGE : 400V - 3 PHASE - 50Hz

POWER : 2.7kW

DIMENSIONS : 940 X 520 X 1160MM : 450k/G270MM BARYGH SIZE

ROTATION SPEED BOWL/HOOK: Dual speed - 16/101 RPM

50LT DMA2050

SPECIFICATIONS CAPACITY

: 50LT (Dry flour 20KG) VOLTAGE : 400V - 3 PHASE - 50Hz

POWER : 2.7kW

DIMENSIONS : 1030 X 570 X 1160MM

BOWL SIZE : 500 X 270MM

: 162KG WEIGHT

ROTATION SPEED BOWL/HOOK: Dual speed - 16/101 RPM



PLANETARY MIXERS

FEATURES

- · All mixers come standard with a dough hook, whisk and flat beater
- S/Steel safety guard
- Safety guard and bowl micro-switch cuts off the machine in the event of being opened while in use
- Mixers are coated with long lasting enamel which make them easy to clean and toxin free
- Hardened steel alloy gears with 3 speed transmission





10LT - NO HUB

PMK5010

SPECIFICATIONS
TOTAL VOLUMETRIC CAPACITY : 10LT
VOLTAGE : 230V - 50Hz
POWER : 0.6kW

 DIMENSIONS
 : 470 X 450 X 600MM

 PLANETARY SPEED
 : 148 / 244 / 480RPM

 WEIGHT
 : 46KG

20LT - NO HUB

PMF5020

 SPECIFICATIONS

 TOTAL VOLUMETRIC CAPACITY
 : 20LT

 VOLTAGE
 : 230V - 50Hz

 POWER
 : 1.1kW

 DIMENSIONS
 : 540 X 490 X 780MM

 PLANETARY SPEED
 : 197 / 317 / 462RPM

 WEIGHT
 : 66.5KG

30LT - NO HUB

PMF5030

SPECIFICATIONS
TOTAL VOLUMETRIC CAPACITY

VOLTAGE : 230V - 50Hz - 2 PHASE

POWER : 1.5kW

DIMENSIONS : 550 X 480 X 890MM

PLANETARY SPEED : 197 / 317 / 462RPM

WEIGHT : 68KG

40LT - NO HUB

PMF5040

SPECIFICATIONS
TOTAL VOLUMETRIC CAPACITY

VOLTAGE : 230V - 50Hz - 2 PHASE

POWER : 2.1kW

 DIMENSIONS
 : 650 X 620 X 1120MM

 PLANETARY SPEED
 : 109 / 170 / 497RPM

: 40LT

WEIGHT : 162KG





60LT - NO HUB

PMF5060

PLANETARY MIXERS

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY : 60LT VOLTAGE : 400V - 50Hz - 3 PHASE

POWER : 2.3kW

DIMENSIONS : 910 X 730 X 1460MM
PLANETARY SPEED : 114 / 221 / 458RPM

WEIGHT : 409KG

20LT - WITH HUB

PMF5120

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY : 20LT

VOLTAGE : 230V - 50Hz - 2 PHASE

POWER : 1.1kW

DIMENSIONS : 680 X 510 X 1060MM
PLANETARY SPEED : 130 / 234 / 418RPM

WEIGHT : 70KG

30LT - WITH HUB

PMF5130

SPECIFICATIONS

TOTAL VOLUMETRIC CAPACITY : 30LT

VOLTAGE : 230V - 50Hz - 2 PHASE

POWER : 1.5kW

DIMENSIONS : 640 X 500 X 1030MM
PLANETARY SPEED : 130 / 234 / 418RPM

WEIGHT : 71KG

OTHER ORDER CODES

MINCER ATTACHMENT ONLY

PMF2001

INCLUDES 6MM, 8MM, S/STEEL PLATES

VEG CUTTER ATTACHMENT ONLY

PMF2007

INCLUDES 3MM AND 5MM SHREDDER



PLANETARY MIXERS

WHAT SETS THE KITCHENAID MIXER APART FROM DOMESTIC MIXERS?

- Professional mixer designed for commercial use
- All metal construction
- Driven by gears, not a belt therefore maintains constant speed even when large quantities are added to the bowl
- Machine has chip and stain resistant finish
- Uses a lift system i.e. mixer's head does not tilt, promoting mixer stability

A must for any professional kitchen: reliable, quiet and durable with unsurpassed performance. Comes standard with S/Steel mixing bowl, whisk, dough hook and beater attachment.





4.8LT - WHITE

PMK3005

SPECIFICATIONS

MOTOR : 0.32kW - 220-240V - 50-60Hz

DIMENSIONS : 411 X 264 X 348MM

WEIGHT : 12KG

FEATURES

- Smooth rounded bowl-lift professional design. Ideal for heavy loads/ use and easy to clean
- 6.9LT S/Steel bowl. Easily handles very large quantities of food
- 1.3HP high efficiency motor with direct drive quiet and powerful
- Full metal body construction, high precision metal gears and metal control knobs stable, quiet and durable
- All S/Steel standard accessories robust, durable and dishwasher-safe
- Original planetary action fast and thorough mixing
 Single attachment but accounts a wide chair
- Single attachment hub easy usage with a wide choice of optional accessories
- Wire guard and stop switch for high safety in a commercial environment



PMK0069

SPECIFICATIONS

MOTOR : 0/5kW - 220-240V - 50-60Hz

DIMENSIONS : 419 X 287 X 371MM

WEIGHT : 13KG PACKAGED WEIGHT : 13KG







Includes 6.9LT bowl, removable pouring chute, Elliptic 11 wire whisk, power knead spiral dough hook and flat beater

STAND MIXER

"Compact, Durable and Versatile"

Built for versatility and offering labour-saving power for all kinds of foodservice kitchens, our countertop stand mixer isn't just for small bakeries and pastry shops. For chain and independent restaurants to healthcare, catering operations and beyond, adding the 8LT PMH0008 from Hamilton Beach Commercial® to your operation brings in a utility player that gives you the ability to produce countless small-batch recipes.

FEATURES

- Tilt-back head
- All-metal gears
- Die-cast aluminum body

- Variable 7 speed dial + pulse
- BPA-free plastic bowl guard

COMMERCIAL PLANETARY MIXER 8LT

PMH0008

SPECIFICATIONS

CONTROLS : Capacitive start/stop buttons and rotary

7 speed dial plus pulse

240V SPECIFICATIONS : 240V - 60HZ - 1.5kW - IPX2

WEIGHT : 16.2KG

DIMENSIONS : 350 X 430 X 400MM

ACCESSORIES INCLUDED

- Mixer beater
- Mixer wire whisk
- Mixer dough hook
- Mixer bowl
- BPA-Free plastic bowl guard



DOUGH ROLLER

Convenient, reliable and simple operation. This precision engineered machine is maintenance free. In only a few seconds it will create flat dough up to 400MM wide and 1 to 5MM thick for pizza or any other use. (Now with safety guard).





DOUGH ROLLER

DRM1001

SPECIFICATIONS

DIMENSIONS : 530 X 450 X 800MM

WEIGHT : 44KG
POWER : 370W
VOLTAGE : 230V - 50Hz

Note

For use with room temperature dough only $% \left\{ \left\{ 1\right\} \right\} =\left\{ 1\right\} =\left\{$





CULINARY BLENDERS

FEATURES

- Transparent lid and dosing cup gives the operator a clear view of when to stop blending
- Ergonomic comfort handles
- 4LT, heavy-duty, brushed S/Steel container built for long-lasting performance in the world's busiest kitchens
- · Temperature gauge helps prevent overheating

- Custom programs provides automation for signature recipes
- Weighted, die-cast aluminum base with non-skid feet for improved
- Heavy-duty lid locks
- Variable speed dial adjusts the speed for maximum control
- Preset timer buttons free up operators to perform other kitchen tasks

LIFETIME WARRANTY





4LT

HBC1100

SPECIFICATIONS

JUG CAPACITY : 4LT MOTOR POWER

: 3.5HP - 230V - 50-60Hz DIMENSIONS : 226 X 378 X 481MM

WEIGHT : 11KG

FEATURES

- 3HP Motor (maximum output power) lets chefs puree soups, emulsify dressings, grind flours, and chop salsas & compotes
- Patented design keeps ingredients circulating through the blades to ensure that contents are well emulsified
- Adjustable speed dial offers chef variable speed options
- Unique one-touch chopping function thoroughly chops solid ingredients
- Temperature gauge alerts chef if motor overheats to help prevent unnecessary burnout
- Jar pad sensor helps prevent "wear & tear"

LIFETIME WARRANTY ON BLADE AND MOTOR DRIVE COUPLING





1.8LT

FBH6000

SPECIFICATIONS

: 1.8LT JUG CAPACITY MOTOR POWER

: 3HP - 230V - 50-60Hz DIMENSIONS : 178 X 203 X 467MM

: 6.4KG WEIGHT

OTHER CODE

SPARE JUG

XFBH6001

CULINARY BLENDER

FEATURES

- Lid-Open Sensor Prevents blending with lid removed
- Durable Metal Drive Coupling Provides long-lasting performance for uninterrupted use



- Removable Jar Pad For easy cleaning
- Sure Grip [™] Feet Holds blender securely on the countertop



S/STEEL 1.8LT CBH0500-R01

SPECIFICATIONS

JUG CAPACITY : 1.8LT

: 2.4 HP - 220-240V - 50-60Hz, 6.5A MOTOR POWER

: 190 X 210 X 515MM DIMENSIONS

: 6.3KG WEIGHT

BAR BLENDER

FEATURES

- QuietBlend™ technology and advanced Quiet Shield™ enclosure reduce noise to conversation level
- Select from over 100 pre-programmed cycles custom programs also available
- Compact size Quiet Shield[™] opens to a maximum height of 56CM
- Wave~Action® System continually forces mixture down into the blades for smooth results
- Easy-to-remove Quiet Shield™ built-in clips allow for quick removal of shield for faster cleanup
- Memory card slot for custom programming







LIFETIME WARRANTY

ECLIPSE 2LT EBH0750

SPECIFICATIONS JUG CAPACITY

MOTOR POWER : 3HP - 220-240V - 50-60Hz

DIMENSIONS : 216 X 286 X 470MM

WEIGHT : 6.3KG

OTHER ORDER CODES SPARE JUG

XEBH0001 - 1.4LT







BAR BLENDERS

FEATURES

- Powerful precision blending with pulse action
- 3HP Motor with all-metal drive coupling
- Wave~Action® system provides super-smooth drink profile, every time
- Timer with automatic shut-off
- 2 Speeds plus pulse button
- Sure Grip[™] feet prevent skidding





FURY 1.8LT

FBH0550

SPECIFICATIONS

JUG CAPACITY

MOTOR POWER : 3HP - 220-240V - 50-60Hz DIMENSIONS : 178 X 203 X 457MM

WEIGHT : 6.3KG

OTHER ORDER CODES

SPARE JUG

TBH1516

FEATURES

- WaveAction® system continually forces mixture down into the blades for smooth results
- 1.25LT (44 oz.) Container with easy-to-read measurement marks
- S/Steel Blades quickly cut through ice
- Durable 2 Speed Toggle Switch. Easy to reach and control
- Lid-Open Sensor prevents blending with lid removed
- 1 Peak HP* Motor delivers smooth results







908 - PLASTIC JUG 1.25LT

BBH0908-R01

SPECIFICATIONS

JUG CAPACITY : 1.3LT

MOTOR POWER : 220-240V - 50-60Hz, 3A DIMENSIONS : 195 X 205 X 400MM

WEIGHT

OTHER ORDER CODE

SPARE JUG XBBH9914



BAR BLENDERS

FEATURES

Lid open and jar pad sensor - prevents blending if jar or lid is not on correctly







FEATURES

Triple-seal lid



Lid-Open Sensor - Prevents blending with lid removed

1.4LT (48 oz.) Co-Polyester container. BPA free

RIO - S/STEEL JUG 950ML BBH2001-R01

SPECIFICATIONS

JUG CAPACITY : 950ML (S/Steel jug)

: 1.6 HP with pulse - 220-240V - 50-60Hz, 3.2A MOTOR POWER

DIMENSIONS : 190 X 216 X 430MM

Simple high, low, pulse controls for easy operation

Durable and easy-to-use sealed switches ensure long life

Perfect for a variety of cocktail & coffee shop applications

WEIGHT : 4.7 KG

- Protective brow. Directs drips away from controls
- Sealed switches, for durability and ease of use
- Adjustable timer. 0-40 seconds + continuous runfor walkaway



BBH2002-R01

SPECIFICATIONS JUG CAPACITY

: 2.4 peak HP - 220-240V - 50-60Hz MOTOR POWER

: 195 X 205 X 400MM DIMENSIONS

WEIGHT : 5.6 KG

OTHER ORDER CODES

COMPLETE JUG FOR TANGO BLENDER (NEW)

BBH3002-R01



FEATURES

- Multi function
- Two in one S/Steel cutting blade
- Industrial high speed motor





- Crushes ice in seconds
- Premium quality, transparent
- Precision technology

1.5LT BBS1200

SPECIFICATIONS

JUG CAPACITY

: 1200W - 3HP (2238W - Max motor power) MOTOR POWER

VOLTAGE : 230V - 50Hz **DIMENSIONS** : 213 X 405 X 235 mm

WEIGHT : 4.5kg

OTHER ORDER CODES SPARE JUG 1.5LT

BBS1201





MILKSHAKE MIXERS - SINGLE HEAD (INCL CUP)

Rugged construction. Ideal for vending areas, fastfood outlets, cafes, tuck shops and canteens.

- Available in various trendy colours to suit every application
- Comes standard with a S/Steel mixing cup
- Attractive and modular



BLACK MMA0001

RED

MMA0004

SILVER MMA0007

SPECIFICATIONS

POWER

: 0.35kW - 220V DIMENSIONS : 165 X 158 X 498MM

WEIGHT : 4.5KG

Supplied with one milkshake cup - 800ML

OTHER ORDER CODES

MILKSHAKE CUP S/STEEL - 750ML



COMMERCIAL MILKSHAKE MIXERS

The world's best choice for making the perfect milkshake. Choose the triple head unit for busy high volume establishments. Fitted with unique patented S/Steel agitator.





SINGLE HEAD MMH0200

SPECIFICATIONS

: 0.24kW - 220-240V - 50-60Hz **POWER**

DIMENSIONS : 165 X 171 X 520MM WEIGHT

: 6.5KG

Supplied with 1 X 750ML milkshake cup







TRIPLE HEAD MMH0400

SPECIFICATIONS

POWER : 0.9kW - 50-60Hz **DIMENSIONS** : 317 X 228 X 520MM

WEIGHT : 17KG

Supplied with 3 X 750ML milkshake cups, 3 Speed rocker switch Unique pulse switches



M/MIX HB [ALL] AGITATOR SOLID XMMH5005



MILKSHAKE CUP S/STEEL MSC0001 750ML



MILKSHAKE CUP S/STEEL WITH HANDLE MSC0003 880ML - IDEAL FOR HOT PRODUCT







JUICE EXTRACTORS



FEATURES

- Induction motor
- Patented automatic feed system, ø 79MM
- High clearance juice spout 162MM
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer

J80

JER0001

SPECIFICATIONS

OUTPUT : Up to 120LT /HR

POWER : 700W - SINGLE PHASE - 230V 50Hz

SINGLE SPEED : 3000RPM

DIMENSIONS : 505 X 235 X 420MM

WEIGHT : 11KG



FEATURES

- Patented automatic feed system, Ø79MM
- · High clearance juice spout up to 250MM
- Ejection chute sends a continous flow of pulp straight into a bin
- 7.2LT Container slots neatly under the ejector
- Easy removable S/Steel bowl and basket for fast cleaning
- Drip tray
- Automatic centrifugal juicer

J100 ULTRA

JER0002

SPECIFICATIONS

OUTPUT : Up to 160LT / HR : 1000W - SINGLE PHASE - 230V - 50Hz **POWER**

: 3000RPM SINGLE SPEED

DIMENSIONS : 595 X 235 X 438MM

WEIGHT : 14KG







CITRUS EXTRACTOR

CES0001

SPECIFICATIONS

OUTPUT : Approx 200 oranges /HR : 0.3kW - 230V - 50Hz **POWER**

: 1410RPM

: 200 X 310 X 390MM DIMENSIONS

WEIGHT : 9KG



FEATURES



- For small volume restaurants
- Product to be processed must be pitless

MULTI JUICER

JES0001

SPECIFICATIONS

POWER : 0.24kW - 220V - 50Hz SPEED : 6300RPM DIMENSIONS : 210 X 310 X 370MM

: 5KG WEIGHT



MULTIJUICER

FOOD BLENDERS

FEATURES

- Use specifically for mayonnaise
- Removable jug for LQS1004
- Tilting jug for LQS1025





4LT - SEAMLESS BOWL

LQS1004

SPECIFICATIONS

: 0.7kW - 220V - 50Hz **POWER** : 3410RPM SPEED **DIMENSIONS** : 210 X 240 X 600MM

WEIGHT : 10.5KG



25LT - SEAMLESS BOWL

LQS1025

SPECIFICATIONS

POWER : 1.9kW - 220V - 50Hz : 3000RPM SPEED : 1180 X 410 X 525MM DIMENSIONS

WEIGHT : 20.5KG





PROCESSING

ICE CRUSHERS

FEATURES

- Adjustable height
- Heavy duty steel and aluminium base and support
- Output 10KG/HR



Provides consistent, reliable power, especially during crucial peak work hours in restaurants, bars and institutions

• Quiet & fast

ELECTRIC - DELUX

ICH1001

SPECIFICATIONS

POWER : 0.65kW - 230V - 50-60Hz DIMENSIONS : 200 X 230 X 300MM

WEIGHT : 5.6KG

OTHER ORDER CODES

MIXING BOWL TAPERED - MB2 (MINI)

MBT1002

180 X 65MM - 800ML

Bowl not included

Crystal

Ideal for bars and restaurants where crushed ice is required in small quantities. Easy to use.



HAND ICH0001



Global...



ICE SHAVER - ELECTRIC

SPECIFICATIONS

POWER : 220V-230V - 50Hz **DIMENSIONS** : 700 X 160 X 245MM : 0.3kW

POWER

: 12.9KG Makes perfect shaved ice





DISHWASHERS - UNDER COUNTER

FEATURES

DIHR

YEAR

Italian designed and manufactured to the highest international

WASH

Italian designed and manufactured to the highest international

Global...

The perfect solution for a commercial kitchen
Standard with detergent and rinse aid dispenser
Includes a drain pump

• Products for the everyday rigor of a commercial kitchen

• Continuous improvement and expansion of the range

Approved for 7 international patents and 9 quality marks The global leader in dishwashing solutions

5 REASONS WHY

• 2 Year warranty

5 REASONS WHY

5 REASONS WHY

5 REASONS WHY

Established brand since 2009
Extensive range of value products
Solutions for front and back of house

Trusted for generations
High durability
Innovative technology
Inspire food safety & sustainability

Inspire efficiency and profitability

International brand established in 1985

- Ideal for coffee shops and canteens
- Double skin door, 120/SEC wash cycle, 30 racks/HR
- Can fit above or below counter, full auto process

- Clean cups and glasses on demand
- Consumes less than 2.0LT of water per cycle
- Gravity drain recommended drain height floor level







G35 - GLASS WASHER

GWD1000

SPECIFICATIONS

DIMENSIONS : 400 X 470 X 585MM

WEIGHT : 33KG POWER : 2.1kW

POWER : 2.1kW

VOLTAGE : 220V Single phase

BASKET SIZE : 350 X 350MM

MAX GLASS HEIGHT : 195MM max glass/plate height

OTHER ORDER CODES

MESH RACK 350 X 350MM

GWD1035

SMALL PLATE RACK

GWD2001

Note

Includes 1 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder

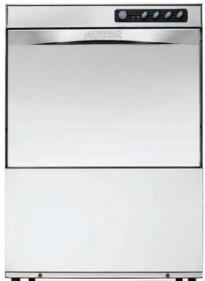
FEATURES

- Ideal for small restaurants and bars
- 120/SEC wash cycle, double skin door, 30 racks/hr
- Fully automatic process
- Durable, heavy duty and long lasting

- Gravity drain recommended drain height floor level
- Door security
- Built-in rinse aid pump
- Optional drain pump kit available on request







GS40

DWD0400

SPECIFICATIONS

DIMENSIONS : 450 X 530 X 700MM

WEIGHT : 43KG POWER : 3.05kW

VOLTAGE : 220V Single phase BASKET SIZE : 400 X 400MM

MAX GLASS HEIGHT : 290MM max glass/plate height

OTHER ORDER CODES

PLATE RACK 400 X 400MM

DWD2040

GLASS RACK 400 X 400MM

DWD3040

Note

Includes 1 X mesh/glass rack, 1 X plate rack, 1 X cutlery holder



DISHWASHER - UNDER COUNTER

FEATURES

- Ideal for medium sized restaurants and busy bars
- 120/SEC wash cycle. Double skin door, 30 racks/hr
- Fully automatic process, durable, heavy duty and long lasting
- Gravity drain recommended drain height floor level





- Door security
- Anti drip proof panel
- Built-in rinse aid pump
- Thermostop system
- Optional drain pump kit available on request

GS50 - SINGLE PHASE

DWD0500

SPECIFICATIONS

DIMENSIONS : 590 X 600 X 850MM

WEIGHT : 65KG POWER : 3.45kW

VOLTAGE : 220V Single phase BASKET SIZE : 500 X 500MM

MAX GLASS HEIGHT : 325MM max glass/plate height

Note

Includes 1 X plate rack, 1 X glass rack, 1 X cutlery holder Refer to pg 167 - 171 for comprehensive range of racks

DISHWASHER - HOOD TYPE

FEATURES

- Extra large washtank reduces detergent cost
- Gravity drain recommended drain height 150MM from the ground
- Minimum water pressure required 2 bar
- Max plate height: 410MM



162



- Deep-formed tank
- Independent wash/rinse arms
- Built-In rinse-aid pumps
- Double tank filters & pump filter

HT11

DWD0011

OUTPUT

WASH TANK

SPECIFICATIONS DIMENSIONS

 DIMENSIONS
 : 720 X 735 X 1400/1890MM

 WEIGHT
 : 116KG (gross weight)

 VOLTAGE
 : 400V 3 phase + neutral

 BASKET SIZE
 : 500 X 500MM

: 35LT

: Approx 60 racks per hour

TOTAL POWER : 13.12kW WASH PUMP : 1.1kW

OTHER ORDER CODES - ACCESSORIES

DWD0002 - DISH WASHER DIHR WATER SOFTENER
DWD0003 - DISH WASHER DIHR DRAIN PUMP KIT
DWD0004 - DISH WASHER DIHR SOAP DISPENSER

Note

Includes 2 X Plate racks, 1 X glass rack, 1 X Cutlery holder All DIHR machines are gravity drain systems and require fitted chemical dispensers

To be installed by a qualified technician

Refer to pg 167 - 171 for comprehensive range of racks

HOOD TYPE DISHWASHER COMPLETE SETUP

DIHR WASHING CYCLE

DIHR your ideal partner in professional glass, dish and utensil washing.

An integral part of any busy hotel or restaurant kitchen. Use the complete DIHR 5-step dish washing system to provide a constant supply of sparkling clean crockery and cutlery on demand.

STEP 1

Rinse off your soiled crockery and cutlery with the pre-rinse spray

STEP 2

Stack your dirty crockery and cutlery into the glass or dish racks and slide into the dishwasher to commence the wash cycle

STEP 3

On completion of the wash cycle, slide out the rack and the washed items will air dry in minutes

STEP 4

Stack the washed items still in the racks onto your rack dolly for safe and damage free storage of your valuable crockery and glasses

STEP 5

Wheel your rack dolly to your storage or setup area, ready to be wheeled into action on demand









DISHWASHER - TUNNEL

SMALL SIZE, GREAT PERFORMANCE! The RX101E compact dishwasher has been designed to satisfy the demand of commercial kitchens. These machines combine compact dimensions with high performance.

FEATURES

- Self-cleaning vertical wash pumps, protected from electrical overloads
- Traction system with built-in clutch preventing derailment
- AISI 304 S/Steel boilers fully insulated to reduce thermal losses
- Electronic soft touch panel with IP65 security level, manufactured to be user friendly and easy to be cleaned
- S/Steel washing and rinsing arms. These are removable without using any tool, for easier cleaning operation or to help the change of working direction on the RX 101E
- S/Steel surface filters on every tank, easily removable without detaching
- Insulated double skin door, counterbalanced, equipped with anti-drop safety system
- Auto timer in order to switch off the rack conveyor motor after a prolonged period of inactivity
- Economizers to allow operation only when the rack is detected on that specific area, avoiding any waste of water and energy





RX101E

DWT0161

SPECIFICATIONS DIMENSIONS

: 1080 X 715 X 1565/1900MM

TOTAL POWER : 22.33kW : 400V 3N~ 50Hz VOLTAGE RACKS PER HOUR : 70/100 WEIGHT : 207KG

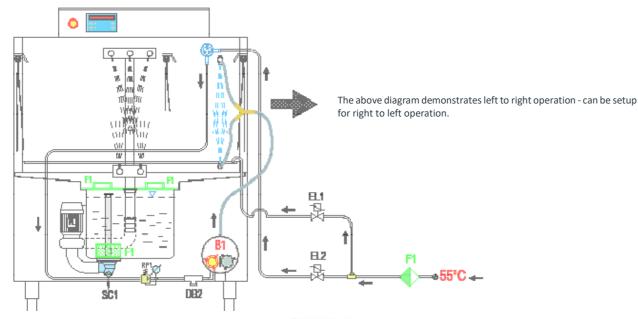
OTHER ORDER CODES

TUNNEL DISHWASHER R101E - DRYER **OPTIONAL EXTRA**

DWD2161

Note

To be installed by a qualified Technician Refer to pg 167 - 171 for comprehensive range of racks.



DISHWASHERS - UNDER COUNTER

Our Dwash dishwasher range is the most competitive brand of dishwashers to be introduced into the market. It is our value range that is coupled with quality to provide a complete offering.

Dwash is Italian made and has a basic range of machines to fit all your needs for a light commercial kitchen. Made from S/Steel, it comes standard with a detergent and rinse aid dispenser and also includes a drain pump!

FEATURES

- AISI 304 S/Steel dishwasher, double skin door, sloped tank with screwed basket rails
- Wash and rinse arms group in polypropylene
- With electromechanical buttons









DWASH 40

DWD4040

SPECIFICATIONS

DIMENSIONS : 450 X 530 X 700MM WEIGHT

: 37KG **POWER** : 2590W VOLTAGE : 230V 50HZ : 400 X 400MM BASKET SIZE

MAX GLASS HEIGHT : 290MM max glass/plate height

OTHER ORDER CODES

PLATE RACK 400 X 400MM

DWD2040

GLASS RACK 400 X 400MM

DWD3040

Note

Includes detergent & rinse-aid dispenser, drain pump, thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder

Refer to pg 167 - 171 for comprehensive range of racks.

DWASH 50

DWD4050

SPECIFICATIONS

DIMENSIONS : 590 X 600 X 850MM

: 56.5KG WEIGHT **POWFR** : 3200W VOLTAGE : 220V 50HZ BASKET SIZE : 500 X 500MM

MAX GLASS HEIGHT : 320MM max glass/plate height

Note

Includes detergent & rinse-aid dispenser, drain pump, thermo-stop, 1 X plate rack, 1 X mesh pack, 1 X cutlery holder Refer to pg 167 - 171 for comprehensive range of racks.







DISHWASHER - HOOD TYPE

FEATURES

- AISI 304 S/Steel dishwasher, double skin door, sloped tank with screwed
- Wash and rinse arms group in polypropylene
- With electromechanical buttons





DWASH 100

DWD4100

SPECIFICATIONS : 720 X 735 X 1445/1880MM DIMENSIONS WEIGHT

: 100KG VOLTAGE : 400V 3N 50HZ

BASKET SIZE : 500 X 500MM : 6550W TOTAL POWER WASH PUMP : 400W WASH TANK : 29LT

Includes, detergent & rinse-aid dispenser, drain pump, thermo-stop, 1 X Plate rack, 1 X Mesh pack, 1 X Cutlery holder

To be installed by a qualified technician

Refer to pg 167 - 171 for comprehensive range of racks



PRE-RINSE SPRAYS AND HOSE REEL

Designed to remove food waste from dishes prior to dishwashing. By switching to a pre-rinse spray, a commercial or institutional kitchen can save in energy and water costs.

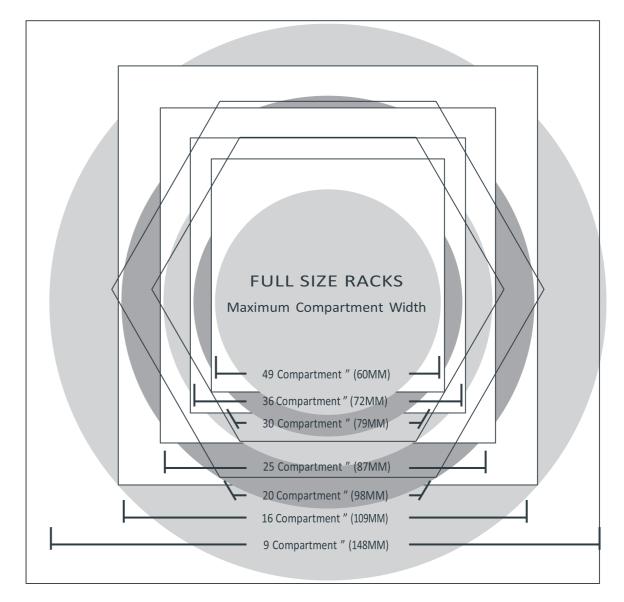






CAMBRO

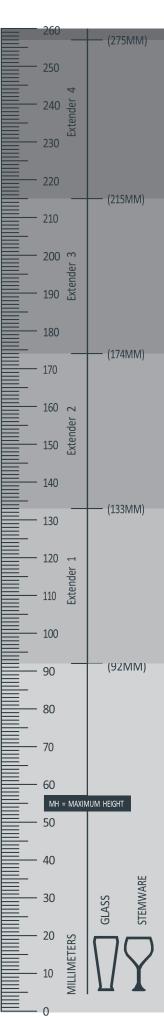
GLASS SIZING REFERENCE GUIDE





Place glass or stemware upside down over circle chart. Look down on the glass. Whatever circle the largest diameter of the glass fits within will determine the number of compartments.

Use the vertical guide marks at right to determine item height and appropriate rack number.





FLATWARE BOWL RACK



FEATURES

- Flatware/bowl rack
- · Ideal for bulk or irregular shaped items



OPEN BASE RACK OBR0100 500 X 500 X 100MM GREY



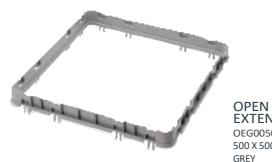
FLATWARE CUTLERY RACK

FEATURES

- Flatware/combination
- Mesh design base specifically for cutlery



FLATWARE RACK FWR0100 500 X 500 X 100MM GREY



EXTENDER OEG0050 500 X 500 X 50MM GREY

ALL PURPOSE PLATE RACK

FEATURES

- All purpose rack
- Moulded-in support stands to hold plates and trays
- Includes first extender



9 X 9 PEG RACK PRG0010 500 X 500 X 100MM GREY







GLASS RACKS

9 COMPARTMENT

FEATURES

9 Compartment glass rackMaximum diameter = 14.9CM



GLASS RACK CGG0143 500 X 500 X 143 MM GREY



16 COMPARTMENT

FEATURES

16 Compartment glass rack

Maximum diameter = 11.1CM

Includes first extender



GLASS RACK CGG0144 500 X500 X143MM GREY



HEIGHT EXTENDER CEG0051 500 X 500 X 50MM

20 COMPARTMENT





FEATURES

20 Compartment 9 glass rack

Maximum diameter = 9.84CM

Includes first extender







HEIGHT EXTENDER CHE0020 500 X 500 X 50MM





GLASS RACKS

25 COMPARTMENT

GLASS RACK

CLEANING AND WASHING

49 COMPARTMENT

FEATURES

- 25 Compartment cup rack
- Maximum diameter = 8.7CM
- Includes first extender







HEIGHT EXTENDER CEG0052 500 X 500 X 50MM **GREY**

30 COMPARTMENT

FEATURES

- 30 Compartment glass rack
- Maximum diameter = 7.94CM
- Includes first extender



GLASS RACK CGG0146 500 X 500 X 143MM GREY



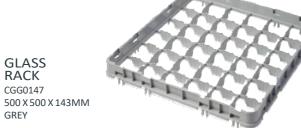
HEIGHT EXTENDER CEG0053 500 X 500 X 50MM **GREY**

36 COMPARTMENT

FEATURES

- 36 Compartment glass rack
- Maximum diameter = 7.3CM
- Includes first extender





HEIGHT EXTENDER CEG0054 500 X 500 X 50MM GREY

- 49 Compartment glass rack Maximum diameter = 6.2CM

FEATURES

Interior dimensions: 65 X 65 X 80MM





CUTLERY HOLDERS



FLATWARE CYLINDER WHITE FCW0143 11.4 X 14CM



8 COMPARTMENT FLATWARE BASKET NO HANDLES CFB0184 18.4CM H





RACK MOBILE DOLLY

MOBILE REFUSE BINS



FEATURES

- Rack dolly
- Handle and wheels for easy transportation of racks
- Convenient drain feature for excess water
- Large swivel castors with non-marking rubber wheels





GLASS RACK DOLLY WITH HANDLE

500 X 500MM SOFT GREY

Note

Colours availabe on request

FOOT PEDAL WHEELY BIN

PEDAL BINS

120LT BLUE IBP9120 **SPECIFICATIONS** CAPACITY: 120LT DIMENSIONS: 470 X 580 X 910MM MATERIAL **DIMENSIONS**

Gl@bal_{sa}

68LT - PLASTIC IBP9068

SPECIFICATIONS CAPACITY

: VIRGIN POLYPROPYLENE

: 470 X 400 X 680MM

90LT IBP9087

SPECIFICATIONS CAPACITY

: 90LT MATERIAL : LLDPE DIMENSIONS

: 500 X 440 X900MM

RACK DUST COVER

FEATURES

Use to cover glass rack to protect clean glasses



GLASS RACK FLAT COVER RDC0122-C 50 X 50CM LIGHT GREY









No Dirty Hands





No Dirt

CAMBRO



IBP3240 - 240LT

ORGANIC WASTE IBP1130 - 130LT IBP1240 - 240LT

PLASTIC

TIN CANS IBP4130 - 130LT IBP4240 - 240LT

PAPER IBP3130 - 130LT

IBP2130 - 130LT IBP2240 - 240LT



REFUSE BIN



ROUND REFUSE BIN WITH FLAT LID 120LT - 560 X 820MM



MOBILE DOLLY FOR IBP1001 IBP1004

REFUSE BIN



REFUSE BIN BLACK - WITH LID IBP1085 85LT - 450 X 630MM



MOBILE DOLLY METAL IBP0001

CUTLERY SAVER

FEATURES

- Made from durable ABS high impact plastic
- UV resistant to withstand exposure to sunlight
- Unique, patented design
- Magnets contained in moisture-proof cells, prevents bacteria growth
- Use only with 18/10 or magnetic steels



CUTLERY SAVER FOR IBP0085/IBP1085 CTS0001

COLOUR CODED PLASTIC TRIGGER SPRAY BOTTLES

Global.



TBY0750

JANITOR TROLLEY - PLASTIC

CLEANING AND WASHING

FEATURES

- Robust 3 shelf design
- Smooth gliding wheels



TROLLEY JTP0001 1140 X 510 X 980MM

 Heavy duty moulded hooks for cart bag and for cleaning equipment



HOTEL SERVICE TROLLEY

FEATURES

- Heavy duty moulded hooks for durable service bag
- Smooth gliding wheels
- Multifunctional and versatile
- Adjustable shelving



PLASTIC TROLLEY HST0001 1480 X 550 X 1000MM

VACUUM CLEANER

FEATURES

- New NST sound reduction and AutoSave energy conservation technology
- Environmentaly friendly
- Less energy, lower noise, longer life and user convenience



INDUSTRIAL NVC0001 6.1KG - 355 X 355 X 430MM WEIGHT: 7.6KG





PLASTIC BUCKETS AND WRINGERS

FEATURES

Provides great visibility for increased safety

• Portable and lightweight designs are ideal for use in any environment



SINGLE BUCKET AND WRINGER PLASTIC FRAME

PBW0001 1 X 36LT

OTHER ORDER CODES

BUCKET AND WRINGER 36LT PBW0003

PBW0004 O

PBW0005







PBW2002 - METAL FRAME PBW0002 - PLASTIC FRAME CLEANING AND WASHING CLEANING AND WASHING

PLASTIC BUCKETS AND WRINGERS





FEATURES

- 30LT capacity
- One year warranty for all parts under normal operational use

SINGLE COMPARTMENT

NPB0001

Note

Also available on request in these colours:













- Dual compartment mopping unit
- 18LT front clean water container
- 12LT dirty water section to the rear
- Split container capacity allows larger areas to be cleaned before emptying and refilling is required
- One year warranty for all parts under normal operational use

DOUBLE COMPARTMENT NPB0002

Note

Also available on request in these colours:











GEERPRES BUCKET AND WRINGER

WET FLOOR A FRAME SIGN



BUCKET AND WRINGER GPB0001

OTHER ORDER CODES

BUCKET GPB0002

WRINGER GPB0003

Bucket and handles also available on request in these colours:











FEATURES

- Provides 360 degree visibility for increased safety
- Portable and lightweight designs are ideal for use in any







Spectra

MOP HANDLES AND HEADS



MOP HOLDER ALUMINIUM HANDLE

MHA0400 - 1400MM



MOPHOLDER PVC/WOOD HANDLE ONLY - 1550MM

MHW0500 MHW0501

MHW0502 MHW0503 () MHW0504 O



FAN MOP CLIP E-LINE – BLACK



MOP HEAD ONLY MHW1500 500g



MOPHEAD ONLY BLUE LINE MHA1400 400g

GLASS SCRAPER





MANUAL 3-HEAD GWH2003 200MM

GLASS WASHER







CLEANING AND WASHING

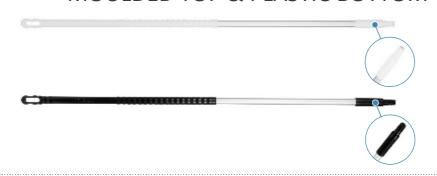
BROOMS AND FLOOR SQUEEGEE







MOULDED TOP & PLASTIC BOTTOM THREAD HANDLE



WHITE MTW1300 1300 X 240MM

BLACK MTB1300 1300 X 240MM



DOUBLE BLADE WHITE SSQ1500 500MM



SINGLE MOULDED BLADE BLACK SSQ0500 500MM



HEAD SOFT BRISTLE - WHITE BHW0450 450MM



HEAD HARD BRISTLE - BLACK BHB0300 300MM

SCRUB BRUSHES



SOFT BRISTLE WHITE SSW0175 175MM



HARD BRISTLE **BLACK** SSB0175 175MM



NAIL BRUSH SOFT BRISTLE - WHITE NBS0110 110MM

SCRUB BRUSHES AND MICROFIBRE MOP

SOFT BRISTLE - WHITE

HARD BRISTLE - BLACK

SHORT HANDLE SCRUB



SPECTRA LONG HANDLE SCRUB

LHS1355 355MM



LONG HANDLE SCRUB

LHS0355 355MM

300MM

SHS1210

210MM



SLIMLINE SCRUB SSS0300 300MM



SLIMLINE SCRUB SSH0300



MOULDED TOP AND BOTTOM PLUG HANDLE – BLACK MPH1300 1300 X 24MM



MICROFIBRE MOP HEAD - BLUE MFM0700

180 X 700MM (260G)

WITH TAGS FOR COLOUR CODING

WALL MOUNTED HOLDER SYSTEM





WALL RAIL WITH 3 BRACKETS WRS0500 500MM



Spectra

INSECT EXTERMINATORS - LED

FEATURES

- High quality UV-A LED for best attraction
- Electronic transformer to ensure effective kill rate
- ABS fireproof material for safety

- Full open design
 Removable collection tr
- Removable collection tray for easy cleaning
- Coverage 300SQM





MEDIUM

IEA1003 SPECIFICATION

SPECIFICATIONS VOLTAGE

VOLTAGE : 230V - 50Hz
DIMENSIONS : 470 X 100 X 263MM

WEIGHT : 1.7KG

ULTRA VIOLET





SMALL

IEA1001

SPECIFICATIONS VOLTAGE

VOLTAGE : 230V DIMENSIONS : 395 X

DIMENSIONS : 395 X 95 X 300MM LAMPS : 2 X 10W

WEIGHT : 11.74KG





MEDIUM

IEA1002

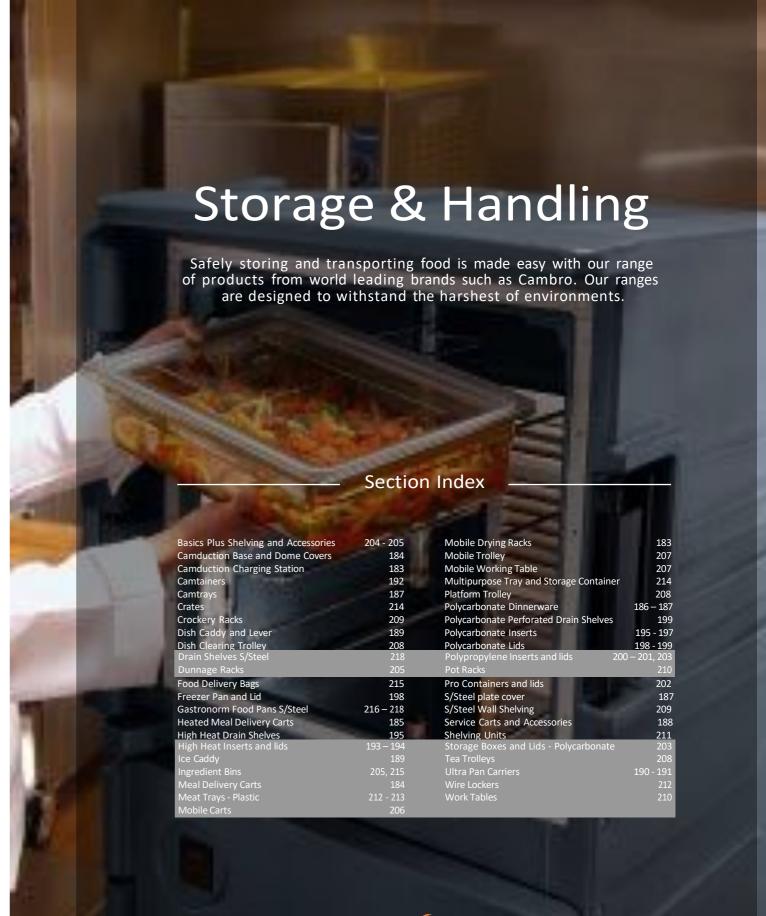
SPECIFICATIONS

VOLTAGE : 230V DIMENSIONS : 645 X 95 X 390MM

LAMPS : 2 X 20W

WEIGHT : 11.06KG











HEALTHCARE

CAMBRO



CAMDUCTION CHARGING STATION

Cambro introduces the newest generation of conduction heating systems. The camduction is the most innovative system for today's demanding foodservice traylines and room service operations

FEATURES

- Quickly heats up to 20 bases at one time
- Initial start up takes approx. 4-6 minutes
- Made of high grade S/Steel

- Independent functionality of each charging slot reduces the risk of service interruption
- Camduction innovative hot meal delivery system is fast and efficient
- Perfect for any facility with a hot tray line system



SINGLE PHASE 220V

CCS1001 762 X 479 X 879MM WEIGHT : 49.2KG



MOBILE DRYING RACKS



FOR CAMDUCTION BASES MDR0001 128 - BASE CAPACITY



FOR INSULATED DOME COVERS MDR0002 100 - DOME CAPACITY





HEALTHCARE

CAMDUCTION BASE PELLET



HEALTHCARE



HEATED MEAL DELIVERY CARTS

FEATURES

- The standard for all your banquet and catering needs, these units are the right choice for cost effective, energy efficient heated cabinets
- High quality, thick foam insulation retains hot temperatures for up to 4 hours unplugged and reduces unnecessary electrical usage
- Two cabinet with wheels

- Patented vent cap design enables operators to maintain natural food moisture and quality by eliminating excess pressure and steam
- Lightweight yet durable
- Tough polyethylene exterior remains cool to the touch, reducing the risk
 of employee injury

UPC ELECTRIC HEATED FRONT LOADERS



800 SERIES UEL0001 220V - SLATE BLUE 33 X 54.5 X 48.5CM WEIGHT : 46.3KG



1600 SERIES UEL0002 220V - SLATE BLUE 33 X 54.5 X 48.5CM WEIGHT : 46.3KG

ME.



Bases heat from centre of the plate

FEATURES



FOR SINGLE PHASE CAMDUCTION SYSTEM NAVY BLUE

Dishwasher safe - must be allowed to dry completely before using again

CBP0001 243.1MM DIAMETER

Suited for 230MM plate

DOME COVERS

FEATURES

Insulated dome cover and base assist with temperature retention

Plastic rims remain cool and safe to touch or handle once the base is heated

Suited for 230MM plate

NAVY BLUE



INSULATED LOW PROFILE

IPC0260

260MM DIAMETER - 699MM H

INSULATED BASE COVER, HARBOUR COLLECTION

IDC0260

260MM DIAMETER - 817MM H

INSULATED BASE

IBB0261

245MM DIAMETER - 40MM H

MEAL DELIVERY CARTS

FEATURES

- Transport meal trays from the kitchen to patients, nursing home residents or correctional facility inmates
- Enhance satisfaction with high quality, room service style meals served quietly and efficiently
- Tough, one-piece, double-wall polyethylene carts are easy to clean
 - Non-electric and requires no assembly
 - Features light-weight non-insulated ABS doors

SLATE BLUE



20 TRAY MDC0970 6.5 X 140 X 112.4CM

Note Takes 20 X 1520 Camtravs



30 TRAY MDC0750 74.5 X 152.5 X 161.6CM

Note Takes 30 X 1520 Camtrays



FULLY INSULATED - 20 TRAY EHT0001 220V 965 X 1400 X 1124MM



HEALTHCARE



HEALTHCARE





POLYCARBONATE DINNERWARE



Our new Camwear range of polycarbonate dinnerware is scratch resistant, tough, hygienic and virtually unbreakable. Revitalise your kitchen with this high gloss dinnerware. This tableware range is superior in design, function and value. It is both affordable and practical whilst meeting the consumers

FEATURES

- Resists stains, scratches and odours
- Dishwasher safe
- Extreme durability

BEIGE



NARROW RIM SIDE PLATE PSP0205-C 16.5CM



NARROW RIM DINNER PLATE PDP0229 25.4CM



NARROW RIM DINNER PLATE PDP0230-C 22.9CM



SQUARE BOWL PSB0278 278ML **SNAP ON LID FOR** 10CW BOWL PSL0100 CLEAR



ROUND SOUP/ SALAD BOWL PSB0450-C 22.9CM



CEREAL BOWL PCB0370 370ML



3 DIVISION **DINNER PLATE** PDP0002-C 22.9CM



NAPPIE BOWL PSB0350-C 452ML

JUG - CLEAR PTP0750-C 1LT CLEAR LID FOR JUG PLJ0340



MUG - BEIGE PCM0300-C 288ML



TUMBLER - CLEAR GTA0001-C 296ML



JUICE GLASS **CLEAR** PJG0150 150ML



CAMBRO



Global.s.

S/STEEL PLATE COVER



PCR0280 260MM



Global.

CAMTRAYS - FIBERGLASS SMOOTH TRAY ANTIQUE PARCHMENT



FST0350 27 X 35CM



FST0530 32 X 53CM - FULL



FST5150 38 X 51.5CM

Note Fits cambro meal delivery carts









SERVICE AND TRANSPORT CARTS

FEATURES

STORAGE AND HANDLING

ADJUSTABLE DISH CADDY



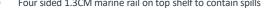






Four sided 1.3CM marine rail on top shelf to contain spills

- Four (4) 15CM non-marking heavy-duty plate castors
- No assembly required





PRO HEAVY DUTY 2 TIER SCH0236 105 X 60 X 94CM **BLACK**



QUICK CONNECT CUTLERY BIN QCC0310 40 X 18 X 31CM **BLACK**



QUICK CONNECT TRASH BIN QCT0540 40 X 18 X 54CM

FEATURES

- Versatile, strong and durable
- Lightly textured polypropylene shelves to reduce sliding
- Stain resistant surface that is easy to clean

- Caster diameter: 12,7CM 2 fixed, 2 swivel, 1 with brake steel castors that are rust-proof



2 TIER SCH0235 95 X 55 X 88CM BLACK



No assembly required

Compact design with unparalleled capacity

Store more caddies and dishes in the same space, or keep the same

quantity of caddies and dishes, and free up valuable space for other uses

Smooth maneuvering

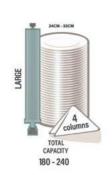
Compact square design, with 2 rigid and 2 swivel castors, means easier transporting in and out of storage, up and down ramps and across carpet





STORAGE CAPACITIES

UNIT HOLDS BETWEEN 45 & 60 DISHES PER STACK, BASED ON DISH SIZE.







PORTABLE ICE CADDY

- Rotomoulded for maximum durability, resisting cracks, dents, bubbling, and
- Ideal for beverage and meal service in catering, outdoor events, and hotels
- Unique sliding lid slides back and under to reduce contamination
- Recessed well and drain shelf keeps ice away from water
- Ergonomic, moulded-in handles ease lifting and transport

57KG

ICB0570 59 X 80 X 75CM

BLACK









UPC

TOP LOADER

SLATE BLUE



UPC



FRONT LOADERS SLATE BLUE

FEATURES

Two compartment with wheels



800 SERIES UFL0621 52 X 69 X 137CM



1600 SERIES UFL0622 72 X 82 X 135CM





FEATURES

FEATURES

Durable polypropylene construction Polyurethane injected foam insulated

Transport full or fractional GN food pans

Lid with gasket and wide nylon latches for better temperature retention

Interlock and stack to ease transporting and maximize storage space

- Superior performance: both models keep food hot or cold for up to 4 hours
- Polyurethane foam insulation improves temperature maintenance and allows for a safe exterior compared to hot metal cabinets
- Durable construction
- Built in handles for easy maneuvering
- Doors open 270° for easy loading and unloading of food pans
- Units are stackable and can be placed on a dolly



400 SERIES UFL0620 43 X 62 X 62CM



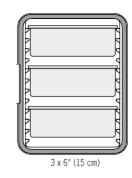
UFL0620 (X1)= UFL0621 (X2)= UFL0622 (X4)=

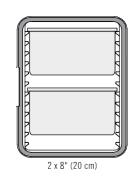


A x A* (10 cm)

CAMBRO

CAPACITY GUIDE









ULTRA CAMTAINERS

HIGH HEAT INSERTS - GN FOOD PAN

STORAGE AND HANDLING







FEATURES

- Use to hold, transport and serve hot or cold beverages
- One piece, seamless double-wall polyethylene with thick foam insulation
- Sturdy latches secure lids tightly and will never rust
- Drip-proof recessed spigot for easy self-serve access
- Stack units on riser to fill large cups or coffee pots
- Stack interlocking ensures stable stacking during transport and storage

SPECIFICATIONS

- Reduce handling and save expense with one pan that can go from prep to cooler to oven to steam table
- Gastronorm dimensions to fit in standard prep tables

- Unlike metal pans, H-pans are safe for use in microwave ovens
- Ideal for heated carts, steam tables and chafing dishes

BEVERAGE SERVER - DARK BROWN



10LT BSI0104 43 X 30 X 50CM



20LT BSI0199 43 X 30 X 68CM



40LT BSI0397 52 X 42 X 66CM











HHF0002 65MM

HALF LONG - 3LT



HALF - 3.9LT HHF0005 65MM



HALF - 5.9LT HHF0006 100MM



HALF - 8.9LT HHF0003 150MM



THIRD - 3.6LT HHF0007 100MM



THIRD - 5.3LT HHF0004 150MM





HIGH HEAT LIDS

NEW) STORAGE AND HANDLING

HIGH HEAT DRAIN SHELVES



HIGH HEAT INSERTS - THIRD GN PAN

AMBER









CAMWEAR POLYCARBONATE INSERTS

FEATURES

- Standard gastronorm and bain marie sizes
- Polycarbonate food pans can withstand tough use and resist food acids and oils
- Not suitable for use with steam or heat

- Optional solid or notched lids and drain shelves
- Dishwasher safe
- Clear pans are ideal for storage and transportation
- Dishwasher safe





FULL - 8.5LT INF4065-C 65MM



FULL - 8.5LT INF5065-C 65MM



FULL - 13LT INF4100-C 100MM



FULL - 13LT INF5100-C 100MM









STORAGE AND HANDLING

CAMWEAR POLYCARBONATE INSERTS

CAMWEAR POLYCARBONATE INSERTS









HALF - 3.9LT INH5065-C 65MM BLACK





HALF - 5.9LT INH5100-C 100MM BLACK



HALF - 8.9LT INH4150-C 150MM CLEAR



HALF - 11.7LT INH5150-C 200MM CLEAR



FULL - 19.5LT SINF4150-C 150MM CLEAR



FULL - 25.6LT INF4200-C 200MM CLEAR







THIRD - 2.4LT INT4150-C 65MM CLEAR



THIRD - 3.6LT INT5100-C 100MM CLEAR



THIRD - 3.6LT INT5101-C 100MM **BLACK**



THIRD - 5.3LT INT5063-C 150MM CLEAR



SIXTH - 1.5LT INS5100-C 100MM CLEAR



SIXTH - 2.2LT INS4150-C 150MM CLEAR



NINTH - 1LT INN5100-C 100MM CLEAR



SIXTH - 1.5LT INS5150-C 100MM **BLACK**



SIXTH - 2.2LT INS4100-C 150MM BLACK



NINTH - 1.4LT INN9150-C 150MM CLEAR







STORAGE AND HANDLING

CAMWEAR COLDFEST FREEZER PAN AND LID

FEATURES

- Keep food chilled without the use of messy ice
- ABS material with non-toxic refrigerant gel cores
- Conforms to gastronorm exterior dimensions to fit standard food bars or make tables
- Stackable





CLEAR FLAT LID FOR CFP0150 PCL0135 POLYCARBONATE

CAMWEAR POLYCARBONATE LIDS FOR INSERTS



CAMWEAR POLYCARBONATE HINGED FLIP LIDS

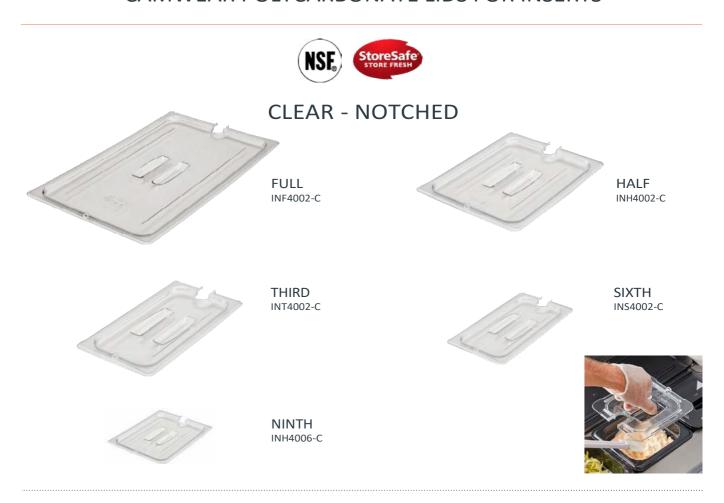
FLIPLID FEATURES

· Flip up lid to easily access contents. Food can be held without getting dried out, increasing yields. Reduces points of cross contamination





CAMWEAR POLYCARBONATE LIDS FOR INSERTS



CAMWEAR POLYCARBONATE PERFORATED DRAIN SHELVES **CLEAR**









POLYPROPYLENE INSERTS



SNAP ON SEAL COVERS FOR INSERTS





FEATURES

- An economical choice for storing food
- Translucent polypropylene material provides content visibility
- Meets gastronorm GN food pan specifications EN-631-1
- Non-stick smooth interior surface promotes easy cleaning

TRANSLUSCENT



FULL - 8.5LT SCF1065-C 65MM



HALF - 3.9LT SCH1065-C 65MM



FULL - 19.5LT SCF1150-C 150MM



FULL - 13LT SCF1100-C 100MM



HALF - 5.9LT SCH1100-C 100MM



HALF - 8.9LT SCH1150-C 150MM



THIRD - 3.6LT SCT0100-C 100MM



THIRD - 5.3LT INT3150-C 150MM



SIXTH - 2.2LT INS6150-C 150MM



SIXTH - 1.5LT INS6100-C 100M



SIXTH - 1LT INS6065-C 65MM



FEATURES

• Snap on seal lids are designed to fit both polycarbonate and polypropylene Cambro pans

TRANSLUCENT











SIXTH INS4004-C



NINTH INN4004-C







PRO CONTAINERS - POLYCARBONATE - SQUARE

CLEAR

Maximize Freshness

Cross stacking allows sanitary drying

STORAGE AND HANDLING

STORAGE BOXES - POLYCARBONATE

FEATURES

- Safely store bulk food products in the cooler, freezer or dry storage
- When received, transfer ingredients out of unsanitary cardboard boxes into food boxes

CLEAR



SMALL - 6.6LT SBL0090-C 46 X 30.5 X 9CM



SMALL - 18LT SBP0230 46 X 30.5 X 23CM



LARGE - 18.9LT SBS0090-C 46 X 66 X 9CM

LARGE - 49.2LT

SBS0230-C



LARGE - 33LT SBS0150-C 46 X 66 X 15CM



LARGE - 64.4LT SBL0150-C



46 X 66 X 30CM





STORAGE BOX FLAT LIDS - POLYCARBONATE





LARGE SBL0001-C 46 X 66CM

CAMBRO



SCL4002-C POLYPROPYLENE INSERT AND LIDS





LID NINTH - 1/9 FOR SCN0100 SLN0100 🔘 SLN0101 O SLN0102 O

FEATURES

- Easy on, easy off cover
- Prevents spills

- Extends food shelf life by 2 days



2LT SCS4002-C



6LT SCS4006-C



8LT SCS4007-C

4LT

SCS4004-C



18LT SCS4015-C







22LT SCS4020-C

PRO CONTAINER - SEAL LIDS



2 & 4LT SQUARES SCL4001-C



6 & 8LT SQUARES



12, 18 & 22LT SQUARES

CAMBRO



BASICS PLUS SHELVING - STARTER UNITS





FEATURES

- Made from extremely strong composite material
- Corrosion resistant
- Designed to snap/connect together for easy assembly
- Adjustable feet bolts allow for leveling
- Camguard anti-microbial agent embedded in shelf plates retards the growth of fungus, bacteria or mold
- Drop in shelf plates that can easily be removed for easy cleaning
- Easily adjustable

BASICS 4 TIER VENTED SHELF

BVS0001 - 460 X 915 X 1830MM BVS0002 - 460 X 1070 X 1830MM BVS0003 - 460 X 1220 X 1830MM

BVS0004 - 610 X 915 X 1830MM BVS0005 - 610 X 1070 X 1830MM BVS0006 - 610 X 1220 X 1830MM

BASICS PLUS ADD ON / CORNER UNITS



FEATURES

Add on units only come with one set of posts and are designed to clip onto an existing starter unit by sharing a common post on the starter unit

4 TIER VENTED

BAC9150 - 460 X 915 X 1830MM BAC1070 - 460 X 1070 X 1830MM BAC1220 - 460 X 1220 X 1830MM

BAC0915 - 610 X 915 X 1830MM BAC1071 - 610 X 1070 X 1830MM BAC1221 - 610 X 1220 X 1830MM



STORAGE AND HANDLING **BASICS SHELVING SPARE SHELVES**



Converts a standard 4 tier shelf into 5 tier or 6 tier etc by adding an additional shelf kit



VENTED SHELF

BSV0915 - 460 X 915MM BSV1070 - 460 X 1070MM BSV1220 - 460 X 1220MM

BSV0916 - 610 X 915MM BSV1071 - 610 X 1070MM BSV1221 - 610 X 1220MM

BASICS SHELVING CORNER CONNECTORS



LEFT AND RIGHT CORNER CONNECTOR CLIPS ONE SET = ONE TIER



SUPPORT LEGS

FOR BOTTOM TIER CORNER SHELF

XBO4022 - 460MM XBO4023 - 610MM

Used on the bottom tier of a corner shelf to strengthen it and increase the weight bearing

DUNNAGE RACKS

FEATURES

- Made from single piece heavy duty polypropylene extremely strong and durable
- Can never rust or corride can be used from 38°C to + 90°C
- Raise goods 30.5CM safely off floor
- Can clip together with Camlinks

SLANT TOP INGREDIENT BIN

FEATURES

- Lid slides open for easy access
- Fitted with non-marking castors.
- Lid can be opened while unit is under bench top or work table





102KG IBS1020 42 X 75 X 71CM WHITE

ACCESSORIES INCLUDED:







GN 1/1 PAN MOBILE CARTS (KNOCK DOWN)

MOBILE TRAY TROLLEY - S/STEEL



FEATURES

- Made from the same composite material as Cambro basics shelving -
- Comes as a knockdown pack clips together for assembly
- Ultra quiet nylon castors that offer a superior glide

- Castors clip in and can be easily replaced
- Weight bearing up to 45KG's per rail set
- 4 X swivel castors with foot brakes

9 SHELVES







18 SHELVES







LOCKABLE CASTORS





FLATPACKED



ACCOMODATES FULL GASTRONORM AND 600 X 400MM PANS

FEATURES

- S/Steel body
- Easy to clean and operate
- Accommodates GN1/1 pans and 600 X 400MM baking trays
- Easy to assemble
- 4 castors (2 lockable)
- Safe and practical

15 SHELVES

MTT0015

SPECIFICATIONS: 457 X 600 X 1810MM

TRAY SIZE : 400 X 600MM OR GN1/1

GROSS WEIGHT : 29.5KG



MOBILE WORKING TABLE - S/STEEL



FEATURES

- S/Steel tubular frame
- 7-Tier S/Steel GN1/1 trolley
- Dismantled for easy transportation easy to assemble
- Lockable castors

7 TIER WTT0007

SPECIFICATIONS

DIMENSIONS : 385 X 550 X 900MM





PLASTIC

TEA TROLLEYS

FEATURES

 Durable plasti c Light weight

Soft in moti on

Includes 2 bins

Approx. 30kg load capacity per shelf

(Large) 330 x 240 x 560mm

(Small) 330 x 240 x 170mm

FEATURES

S/STEEL

- S/Steel tubular frame
- 2, 3 or 5 shelf S/Steel trays
- Dismantled for easy transportation easy to assemble
- Suitable for carrying multi pots with plinth and drip trays
- 100MM diameter swivel castor wheels
- Supplied with spanner
- Fitted with brakes on 2 castors



2 SHELF TTS0002 910 X 850 X 540MM

910 X 850 X 540MM 3 SHELF TTS0003

FEATURES

- Electro-polished to give a bright finish and sterile qualities
- Dismantled and flat packed for easy transportation and assembly
- High quality S/Steel makes them ideal for most catering requirements
- TTS1002 & TTS1003 100MM easy glide, silent running, heavy duty castors mounted to solid steel threaded bush



50KG load capacity per shelf

Fitted with four non-marking wheels

Hygienic - easy to clean and sterilize



HEAVY DUTY 2 SHELF - 20KG TTS1002 930 X 905 X 560MM

PLATFORM PUSH TROLLEY

3 SHELF

1030 x 510 x 960MM

HEAVY DUTY

930 X 905 X 560MM

TTS1003

3 SHELF - 25KG

TTP0001



DISH CLEARING TROLLEY

S/STEEL WITH 4 TOTE BOXES DCT1002 870 X 545 X 930MM

DTH0001 OPTIONAL EXTRA





FEATURES

- S/Steel tubular handle and design
- Platform bearing weight: 300KG
- 4" Castors

COLLAPSABLE PPT1000

900 X 600 X 900MM

CROCKERY RACKS

FLOOR STANDING - MOBILE



FEATURES

- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation
- Includes spanner for easy assembly
- Max plate size 280MM

830MM

CRM0830 - 830 X 600 X 1700MM

152 LARGE PLATES AND 152 SMALL PLATES + 2 CUP SHELVES - 400 PIECES

1130MM

CRM1130 - 1130 X 600 X 1700MM

212 LARGE PLATES AND 212 SMALL PLATES + 2 CUP SHELVES - 600 PIECES

1130MM

CRM2130 - 1130 X 600 X 950MM

106 LARGE PLATES AND 212 SMALL PLATES + CUP SHELF - 300 PIECES

WALL MOUNTED

FEATURES

- Frames are powder coated mild steel
- Racks are covered in polyester plastic
- Supplied dismantled for easy transportation



- Max plate size 280MM

2 SHELF

CRW0806 - 802MM

38 LARGE PLATES + CUP SHELF

Includes spanner for easy assembly

CRW1105 - 1105MM

53 LARGE PLATES + CUP SHELF

3 SHELF

CRW2806 - 802MM

76 LARGE PLATES + CUP SHELF

CRW2105 - 1105MM

106 LARGE PLATES + CUP SHELF

S/STEEL WALL SHELVING

FEATURES

- All S/Steel construction
- Available in single or double shelf format

- Standard widths 600MM, 900MM and 1200MM
- Adjustable height



SINGLE

SSW0600 - 600 X 300MM SSW0900 - 900 X 300MM

SSW1200 - 1200 X 300MM



DOUBLE

SSW2600 - 600 X 300MM SSW2900 - 900 X 300MM SSW2200 - 1200 X 300MM



POT RACKS - S/STEEL

FEATURES S/Steel tubular frame

- Dismantled for easy transportation Easy to assemble
- Supplied with spanner
- 50KG load capacity per shelf



SINGLE WALL MOUNTED PRS0900 900 X 400 X 400MM



DOUBLE WALL MOUNTED PRD0900 900 X 400 X 760MM



FLOOR STANDING PRF1200 1200 X 600 X 1450MM

WORK TABLES - S/STEEL - 2 -TIER

FEATURES

- Table top is S/Steel making it easy to clean and is hygienic
- Shelves are made from mild steel that is chrome plated and coated with a lacquer finish
- Easy to assemble no tools required

- Shelf heights can be adjusted to suit your application
- Sturdy construction makes them durable and versatile
- Grid style shelves allow increased air circulation
- Dismantled for easy transportation



PLAIN TOP WTS0002 1300 X 690 X 870MM



SPLASHBACK WTS1002 1300 X 690 X 870MM

FEATURES

- 2 finishes available chrome plated or zinc plated with epoxy coating
- Chrome plated shelving units are ideal for dry storage only
- Zinc plated with epoxy coated shelving units are ideal for wet and cold environments

(EXCLUDES ACCESSORIES)



SHELVING UNITS

of the product

ZINC/EPOXY - 4 SHELF

SUZ0905 - 905 X 455 X 1830MM SUZ1200 - 1200 X 455 X 1830MM SUZ1510 - 1510 X 455 X 1830MM

OTHER ORDER CODES

SUS1200 - 1200MM SUS1510 - 1510MM

ZINC/EPOXY SHELF WITH CLIPS

Easy to assemble no tools required Shelf heights can be adjusted to suit your application

Sturdy construction makes them durable and versatile

Grid style shelves allow increased air circulation prolonging the life

SUZ1905 - 905MM - WITH CLIPS SUZ2200 - 1200MM - WITH CLIPS SUZ2510 - 1510MM - WITH CLIPS

Note

- Chromed shelving unit is suitable for dry storage only and not suitable for cold storage
- Zinc plated epoxy coated shelving units are suitable for wet and cold environments



CHROME PLATED











TRAYS - PLASTIC

WIRE LOCKER

FEATURES

- Four compartment unit ideal for handbags & shoes
- Double compartment ideal for hanging clothes
- Tube section construction is both robust and visually appealing
- Strong bullet type hinges fitted to doors
- 3MM diameter wire mesh is thicker and stronger than competitor units
- Mild steel tube section construction with welded mesh
- ldeal for use in shopping centres, factory and restaurant change rooms, etc. compartment (model LGW0002)
 - Epoxy powder coated finish
 - Secure 3MM diameter wire, mesh with 47MM aperture
 - Square mesh pattern
 - Padlockable doors



4 DOOR LGW0004

SPECIFICATIONS

DIMENSIONS : 335 X 330 X 1900MM

WEIGHT : 12KG



For illustration purpose only

MEAT TRAYS - PLASTIC



FEATURES

- Internal dimensions 440 X 310 X 168MM
- Stack load 180KG on base tray
- Easy to clean and sanitize
- The perfect storage solution
- Colour coded to easily identify contents in keeping with HACCP requirements
- Capacity 22LT









FEATURES

- Stack load 180KG on base tray
- Food safe virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 37LT

MEAT TRAY - MEDIUM

MTM0001

Internal dimensions - 590 X 340 X 200MM

FEATURES

- Stack load 720KG on base tray
- Food safe virgin material
- Easy to clean and sanitize
- The perfect storage solution
- Capacity 60LT

MEAT TRAY - LARGE

MTL0001

Internal dimensions - 728 X 327 X 235MM

FEATURES

- Food safe virgin material
- Easy to clean and sanitize
- Capacity 58LT
- External drainage system
- Stacks and nests

FISH CRATE - LARGE

Internal dimensions - 638 X 386 X 227MM

FEATURES

- Stack load 160KG on base tray
- Capacity 35LT
- Food safe virgin material

STORAGE CONTAINER LARGE WITH LID

SCL0002

600 X 400 X 195MM

Internal dimensions - 550 X 350 X 185MM





CRATES

PLASTIC

FEATURES

- Fully stackable glass crates (holds 30 glasses)
- Perfect crates for transporting glasses to and from functions

GLASS CRATE LARGE BLUE

GCL0030 30 GLASSES 475 X 400 X 205MM



FEATURES

- Stack load 150KG on base tray
- The perfect storage solution food safe virgin material
- Easy to clean and sanitize
- Ideal for washing down vegetables on receiving
- Capacity 33LT

FREEZER CRATE - VENTED

FCV0001

600 X 400 X 188MM

Internal dimensions - 550 X 347 X 160MM

MULTIPURPOSE PLASTIC TRAY AND STORAGE CONTAINER



STORAGE CONTAINER - LARGE 52LT SCJ0001 545 X 345 X 280MM



FEATURES

• Food safe - virgin material



MULTIPURPOSE PLASTIC TRAY MPT0001

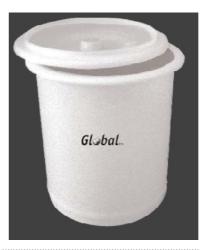




INGREDIENT BINS

FEATURES

- Ideal for storing ingredients
- Stack perfectly for easy storage
- Food safe virgin material



43LT IBP0043 SPECIFICATIONS DIMENSIONS: 435 X 454MM



FEATURES

Food safe - virgin material

85LT - HEAVY DUTY WHITE IBP0085 450 X 630MM

Note Lid included



MOBILE DOLLY METAL IBP0001

FOOD DELIVERY BAGS



FEATURES

- In black 600D* material all double stitched for durability
- Easy clean fabric
- Top pocket clear PVC slip pouch
- Inside lined with foilene for heat retention
- Temperature holds for up to half an hour
- Fits most delivery bike boxes
- Two carry handles designed to balance out the weight when its being carried

FOOD DELIVERY BAG

FDB0001

465 X 200 X 320MM

*The denier of the fabric. A denier is how thick each individual strand of material weighs (actually the gram weight per 9000 meters).

The higher the density the stronger and thicker the fabric



FEATURES

- 600D Polyester material outer
- Laminated foil with Aerothene inner
- Plastic cord piping
- Polyprop 25MM binding tape
- Polyprop 38MM webbing tape
- Zip chain size 10 polyester plastic
- Zip slider size 10 metal
- Polyester cotton thread

6 PIZZA BOX FDB0006 375 X 320 X 325MM

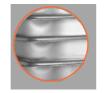


GASTRONORM FOOD PANS - S/STEEL

FEATURES

- 0.8MM S/Steel inserts
- Heavy duty
- American style
- Rounded edges

- Anti-Jam system
- Reinforced corners
- Lids are interchangeable with 0.6MM



GUARANTEED NOT TO JAM WITH ANTI-JAMMING

HEAVY DUTY



FULL INF2020 - 20MM INF2055 - 55MM INF2065 - 65MM INF2100 - 100MM INF2150 - 150MM LID



FULL PERFORATED INF3055 - 55MM INF3065 - 65MM INF3100 - 100MM





THIRD INT2100 - 100MM INT2150 - 150MM INT2065 - 65MM LID INT2001



QUARTER INQ2065 - 65MM INQ2100 - 100MM INQ2150 - 150MM LID INQ2001

LID



SIXTH INS2065 - 65MM INS2100 - 100MM INS2150 - 150MM LID INS2001



NINTH INN2100 100MM LID INN2001



GASTRONORM FOOD PANS - S/STEEL

FEATURES

- 0.6MM S/Steel inserts
- American style
- Rounded edges Anti-Jam system
- Light duty
- Lids are interchangeable with 0.8MM



GUARANTEED NOT TO JAM WITH ANTI -JAMMING DESIGN

VALUE



FULL INF9020 - 20MM INF9055 - 55MM INF9065 - 65MM INF9100 - 100MM INF9150 - 150MM **PERFORATED** INF9165 - 65MM LID



HALF INH9065 - 65MM INH9100 - 100MM INH9150 - 150MM **PERFORATED** INH2165 - 65MM INH9001



THIRD INT9065 - 65MM INT9100 -100MM INT9150 - 150MM THIRD LID INT9001



QUARTER INQ9065 - 65MM INQ9100 - 100MM INQ9150 - 150MM LID INQ9001



SIXTH INS9065 - 65MM INS9100 - 100MM INS9150 - 150MM



NINTH INN9100 100MM LID INN9001









GASTRONORM FOOD PANS - S/STEEL

WITH HANDLES



HALF INH3165 - 65MM INH3100 - 100MM HALF LID INH0010

FULL INF1001 100MM

FULL LID
INF0010





DRAIN SHELVES S/STEEL

FEATURES

- Made of 201 S/Steel and 0.8MM thickness
- Improved product safety through reduced handling
- Liquids drain directly into the food pan below for easy disposal
- Ideal for prepped produce, storing seafood on ice and defrosting meats
- Elevates food above pan bottom: For draining or maintaining foods that should not sit in liquids or juices



DRAIN SHELF DSS0001 FULL



DRAIN SHELF DSS0002 HALF

Global ...

Utilities & Smalls

All our smalls and utilities have the sole function of dramatically enhancing the foodservice process in your business.

From ladles to whisks, knives to scoops and can openers to pots, our comprehensive range will ensure you have the complete kitchen solution. Be sure to take a look at our exclusive range of Infiniti cookware and Grunter knives.

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5 REASONS WHY

- High quality buffetware since 1996
- Designed, engineered and manufactured to the highest standards
- Parts are repairable and replaceable
- Highest quality stainless steel material & exceeds all rigid quality
- Extensive references with prestigious clients



- 5 REASONS WHY

 Established brand since 2009

 Extensive range of value products

 Solutions for front and back of house
- Products for the everyday rigor of a commercial kitchen
- Continuous improvement and expansion of the range



5 REASONS WHY

- Trusted for generations
 High durability
 Innovative technology
 Inspire food safety & sustainability
- Create efficiency and profitability



5 REASONS WHY

- Trusted quality and value
 A wide variety of options
 Products that offer confidence to any establishment
 Functional products with modern designs
- Continuous expansion to meet changing needs



5 REASONS WHY

- Established in 1866
- Swiss crafted cutlery
- Guaranteed quality throughout the ranges
- Manufactured using only the best stainless steel
- Beautifully designed yet functional



SERVING UTENSILS















SERVING UTENSILS

SHELLY TONG STS0001 250MM - S/STEEL SPRING TONG STS0023 245MM - S/STEEL TRADITIONAL SERVING SPOON JS-T109 18/0 - S/STEEL (12) TRADITIONAL SERVING FORK JS-T114 18/0 - S/STEEL (12)

FORTIS







SERVING UTENSILS







STB0230

FEATURES

- Made with acetal plastic for unbelievable strength and flexibility
- Dishwasher safe



SCALLOP TONG STB0150 15CM



23CM

SCALLOP TONG



POLYCARBONATE SOLID SPOON PSS0028





POLYCARBONATE SOLID SPOON PSS0033 33CM L (12)





PERFORATED HIGH HEAT SPOON PHS0330 33CM





CAMBRO

FEATURES

- Break resistant polycarbonate
- Withstands temperatures of up to 100°C

- Serving spoons have a notch to rest on the edge of a non-slip food pan
- Dishwasher safe





BUFFET SPOON SOLID BSS3300 250MM



BASTING SPOONS



BASTING SPOON SOLID PVC HANDLE BSS1330 330MM BASTING SPOON PERFORATED BSP0330 - 330MM BSP0400 - 400MM



UTILITIES AND SMALLS

UTILITIES AND SMALLS

COOKING UTENSILS





TONGS - HEAVY DUTY

FEATURES

- $\,\cdot\,\,$ These tongs are extra heavy duty and long lasting for commercial use.
- Designed specifically for fish, meat, burgers, etc.



ASSORTED TONGS



COLOURED UTILITY TONGS

FEATURES

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.



TWEEZERS - S/STEEL





UTILITIES AND SMALLS

UTILITIES AND SMALLS

DEEP FYRER BASKETS

SQUARE CBS0250 250 X 100 X 130MM SQUARE CBS1250 250 X 200 X 130MM SQUARE CBS0280 280 X 170 X 130MM



SQUARE

280 X 179 X 130MM

(NO SIDE HOOKS)

CBS2280



SQUARE

400 X 300 X 150MM

CBS0400



DEEP FRYER

BASKET (FOR FFA3200)

FFB3200



ROUND

CBR0127 - 127 X 102MM CBR0165 - 165 X 102MM CBR0203 - 203 X 102MM CBR0254 - 254 X 102MM CBR0305 - 305 X 102MM

CBR1305 - 305 X 152MM



PASTA BASKET

FEATURES Ideal to prepare portions of pasta and vegetables



CHIP BAGGING SCOOP



S/STEEL CBS0001 190 X 200MM

SKIMMERS



OIL FILTER BAGS AND STAND

FEATURES

- Prolong the life of your oil by filtering twice a day, and at the end of every shift add 10% new oil.
- This is enough to rejuvenate the oil.
- This method realizes high annual savings in oil costs.



OIL RESIDUAL



STAND CONICAL
OFS0001 - 470MM
BAGS
OFB0001 - (10 PACKS OF 50)
BAGS HEAVY DUTY
OFB0002 - (10 PACKS OF 50)

MULTI PURPOSE GRIPPER





SQUARE

50 X 10 X 7.5CM

ABK0000





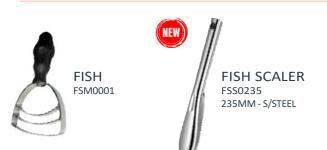
L SHAPED ABK0001 63 X 18 X 10CM







SCRAPERS







HAMBURGER TURNERS









SOLID HTS0200 200MM - PVC



PERFORATED HTP0200 200MM - PVC

EGG LIFTER AND TURNERS



CAKE SERVERS

OLIVE AND CHERRY PITTER







CONDIMENT HOLDERS



CONDIMENT STAND CSS0004 OIL/VINEGAR/SALT/PEPPER **REPLACEMENT** CSS1004 SALT/PEPPER (12PK) CSS2004 OIL/VINEGAR



OIL AND VINEGAR **BOTTLE SINGLE** OVB0001 300ML



OIL AND VINEGAR **BOTTLE SET** OVB0002 2 X 200ML

CONDIMENT SERVER

SERVER

FEATURES

- Save money with three accurate portion control settings
- Easy fingertip control assures dispensing of premeasured amounts, therefore eliminating waste Adjustable collar for accurate portion control
- Pumps directly from No. 10 tin

COMPLETE JAR AND PUMP

CPS0003

OTHER ORDER CODES CPS0001 - PUMP ONLY S/STEEL CPS0002 - JAR ONLY - 2LT

TOAST RACK



: 140 X 75 X 125MM : 142G

TABLE NUMBER STANDS



PLASTIC TNS0010 - 1 - 10 TNS0020 - 11 - 20 TNS0030 - 21 - 30



S/STEEL

TNS0100 - 100MM TNS0200 - 200MM TNS0300 - 300MM TNS0450 - 450MM

MESSAGE PICK



S/STEEL MPS0004 PACK OF 4



RESERVED TABLE SIGNS





PLASTIC RTS0003 (CLEAR)

S/STEEL RTS0001

PLASTIC DISPENSERS 6 PACK

PDR1250 - 250ML PDR1500 - 500ML PDY1250 - 250ML O PDY1500 - 500ML O PDC1250 - 250ML O

PDC1500 - 500ML O

PDC1000 - 1LT

 \bigcirc



FEATURES

- Proper food rotation Sauce fills from the top, dispenses from the bottom.
- Swift Increased speed of service.
- Industry gold standard Premium
- bottle for busy restaurants.
- Ease of use Easy to fill and clean.

FIFO SQUEEZE BOTTLE FSB0001 475ML

SHAKERS



SALT SHAKER S/STEEL SSS0001 WITH HANDLE



SALT SHAKER ALUMINIUM SSA0001 65 X 90MM WITH HANDLE



LONG SALT SHAKER S/STEEL SSS1001 WITH HANDLE



PCS0135 300ML - CLEAR (12) **CAMBRO**



SUGAR DISPENSER GLASS SDG0001 300ML

CAN OPENERS TABLE MOUNTED

FEATURES - COB0001

- Designed for AIO catering cans. Simple to use and geared for minimum effort
- Advanced blade technology avoids metal fragments and sharp edges
- Opens cans of all shapes and sizes: round, square, oblong, oval and even dented cans, opener is self adjusting for can height





CATER ACE COC0001 WITH TABLE CLAMP

CAN OPENERS - HAND HELD



HEAVY DUTY COZ0001



ZANGEN COZ0002



POTATO MASHER AND RICER

POTATO MASHER PMS0600 125 X 140 X 635MM S/STEEL



POTATO RICER PRI0001 100 X 100 X 100MM INDUSTRIAL





HEAVY DUTY GPA0001



CITRUS SQUEEZER HCS0001

270G - ORANGE



EGG RINGS





ROUND ERR0095 95MM



SQUARE ERS0095 95 X 95MM



OMELETTE RING OML0190 190MM





UTILITIES AND SMALLS

UTILITIES AND SMALLS

CONE HOLDER

ICE-CREAM SCOOPS

FEATURES

- Use as a merchandiser Increase sales
- Can hold 22 24 cones per tube





GELATI - 6 TUBE CHG0006 220 X 910MM

BILL SPIKE

180MM S/STEEL

BSS0180

FEATURES

Great for portion control

NOTE

Scoop size indicate the size based on the number of scoops needed to fill 3.8LT. Bigger Number = Smaller Scoop



DISHER

ICD0012 - NO. 12 (95ML) ICD0014 - NO. 14 (90ML) ICD0016 - NO. 16 (80ML) ICD0020 - NO. 20 (55ML)

ICD0024 - NO. 24 (50ML)



SCOOP

ICS0016 - NO. 16 (80ML) ICS0020 - NO. 20 (55ML)



SERVICE



SERVICE BELL SBS2001 STEEL



NOTE HOLDER ZAPPA

NHZ0450 - 450MM NHZ1000 - 1000MM

SALAD DRYERS - PLASTIC HEAVY DUTY

FEATURES

- Greenmatic vegetable dryer is in accordance with CE norm
- Made with aluminium and S/Steel parts



12LT SDP0012

WEIGHT

SPECIFICATIONS CAPACITY CIRCUMFERENCE HEIGHT





• Gears are shock-resistant and wear-resistant thermoplastic resin

Solid and durable



25LT SDP0025

SPECIFICATIONS CAPACITY CIRCUMFERENCE HEIGHT WEIGHT

: 25LT : 430MM : 520MM : 4KG

ROUND FUNNELS - S/STEEL



ROUND FRS0180 180MM



ROUND WITH REMOVABLE STRAINER

FRS0120 - 120MM FRS0200 - 200MM

STRAINERS



CHINOIS STC0240 STRAINER - 240MM

Note Ideal for sauces



CONICAL

CSS0180 - 180MM S/STEEL CSS0240 - 240MM S/STEEL

Ideal for pasta and vegetables



CHINA CAP STC1205 - 205MM STC1300 - 300MM

Note Ideal for vegetables



REINFORCED

STM1260 - 260MM STM1300 - 300MM STM1350 - 350MM

All purpose heavy duty strainers



SINGLE MESH

STM0260 - 260MM

DOUBLE MESH STM2200 - 200MM

STM2230 - 230MM STM2260 - 260MM

Note

All purpose strainers



COLANDERS



S/STEEL

CLS0260 - 260MM CLS0280 - 280MM CLS0340 - 340MM CLS0380 - 380MM



ALUMINIUM HEAVY DUTY CLA0400 - 400MM S/STEEL EXTRA HEAVY DUTY

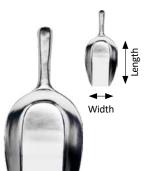
CLS1400 - 400MM



UTILITIES AND SMALLS

SCOOPS

UTILITIES AND SMALLS



ALUMINIUM

SCA0135 - 80 X 30 X 130MM SCA0160 - 110 X 53 X 160MM SCA0250 - 150 X 40 X 250MM SCA0265 - 160 X 50 X 265MM SCA0310 - 200 X 60 X 305MM SCA0350 - 260 X 80 X 380MM SCA0400 - 280 X 165 X 400MM SCA0430 - 320 X 100 X 430MM



ALUMINIUM ROUND

SCA1230 - 145 X 240 X 75MM

SCA1350 - 260 X 360 X 130MM

SCA1400 - 300 X 410 X 160MM

PLASTIC - ABS MATERIAL

PSA0175 - 17.5CM

PSA0225 - 22.5CM



PLASTIC - WHITE SCP0001 40 X 150 X 360MM



GREEN

PSS0003

118ML

PORTION SERVERS - SOLID

Used for pies, portion control, pizza toppings, etc.

- Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods.
- · Can also be used in conjunction with our coloured knives and cutting boards.
- In line with HACCP requirements.











LADLES - SOLID

SILICONE STIRRING SPOONS & SPATULAS



WOODEN SPOONS

HEAVY DUTY

WSP0300 - 300MM WSP0400 - 400MM WSP0450 - 450MM WSP0500 - 500MM WSP0600 - 600MM WSP0800 - 800MM WSP1000 - 1000MM

PAP STIRRERS

S/STEEL PSS0600 - 600MM PSS1200 - 1200MM **PLASTIC** PSP1500 1500MM



DISH 'N TOTE



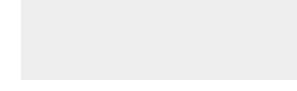
GREY DTH0001 500 X 400 X 130MM



UTENSIL HOLDERS



4 PLASTIC INSERTS UHS0004



CUTLERY TRAYS - GREY



3 DIVISION CTH0003 500 X 300MM



4 DIVISION CTH0004 500 X 300MM

GRATERS

UTILITIES AND SMALLS

FEATURES

 S/Steel body. 6 sides for multi grating of cheese, onions and vegetables



PARMESAN CHEESE GRATER PCG0001



HEAVY DUTY 4 SIDED GRS2006



6 SIDED - S/STEEL GRS1006

HAND GRATERS



GREEN (FINE) HGV0002





FINE HGR0003

390 X 45 X 15MM MEDIUM HGR0002 390 X 45 X 15MM

VICTORINOX

OVEN MITTS

Can safely be used for temperatures of up to 232°C



PYRO OMP0380 380MM PAIR



FEATURES

FEATURES

Can safely be used for temperatures of up to 250°C



LEATHER - RED 400MM PAIR



Can safely be used for temperatures of up to 232°C



PYRO OMP0600 600MM PAIR

FEATURES

Can safely be used for temperatures of up to 176°C



SILICONE COATED SILVER OMT0330 330MM PAIR

SILICONE OVEN MITT

FEATURES

• Can safely be used for temperatures of up to 280

- Dishwasher safe
- Waterproof, even in boiling water
- Slip resistant, fits either hand

SILICONE

OMS0001 320MM EACH

UTILITIES AND SMALLS

LOW CASSEROLE POT

FEATURES

FEATURES

- Wide bottoms are for
- maximum heat conduction Ideal for slow cooking stews sauces, soups, casseroles and roasts

CASSEROLE POT

pouring and movement

FRYING PAN

FEATURES

- Wide heating surface allows the
- Also used as a hot bath in conjunction with tapered sauce pans for melting butters, heating sauces or for
- Two loop handles for easier

- cooking of meats and vegetables Ideal for long slow cooking
 - blanching vegetables



- Curved side walls for easy stirring food out of the pan Ideal for frying, scrambling,
 - poaching and stir frying Straight high sides help contain food
- sauteing or searing Sloped sides prevent stear from forming in the pan

SAUTE PAN

- Wide bottom area for maximum heat
- Ideal for sauteing, searing, deglazing,
- and expose all sides to heat



STOCK POT

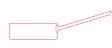
- FEATURES
- Thick base for good slow simmer Ideal for stocks, soups, pastas, bulk vegetables and seafood
- Smaller diameter and taller height of pot preserves liquid longer and forces the liquid to bubble up through the ingredients, maximizing flavour transfer



- FEATURES Hybrid sauce pan and frying pan
- Saute, brown, poach, create a stir fry

SAUCE PAN

- Curved sides allow for thorough and
- efficient whisking of ingredients





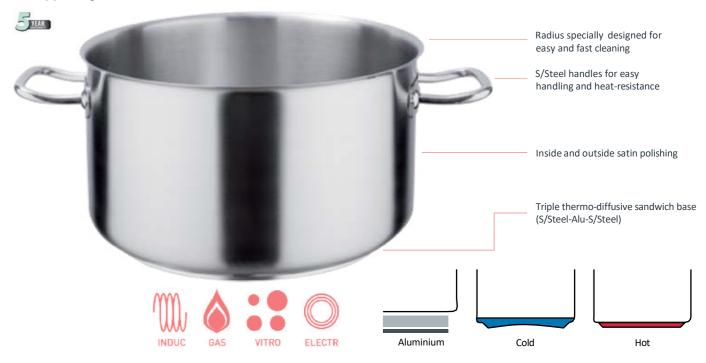
S/STEEL COOKWARE

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality with a 5 year guarantee on selected ranges.

FEATURES

- 18/10 S/Steel 2MM thick, satin finished
- Anatomical heat resistant and S/Steel handles
- Lids recessed for perfect fit
- Drip proof edge

- For use on any heat source
- Thermodiffusing sandwich base: S/Steel / aluminium
- Best quality S/Steel for commercial and industrial use. Long lasting and









UTILITIES AND SMALLS

PANS - S/STEEL

POTS - S/STEEL



CASSEROLE

PSC0006 - 6LT - 240 X 140MM PSC0010 - 10LT - 280 X 180MM PSC0012 - 12LT - 300 X 180MM PSC0016 - 16LT - 320 X 190MM PSC0020 - 20LT - 350 X 210MM PSC0030 - 30LT - 400 X 250MM PSC0060 - 60LT - 500 X 310MM







PSS1016 - 16LT - 280 X 280MM PSS1032 - 32LT - 350 X 350MM PSS1050 - 50LT - 400 X 400MM



LOW CASSEROLE

PSC4004 - 4LT - 240 X 95MM PSC4008 - 8LT - 300 X 120MM PSC4019 - 19.5LT - 400 X 155MM

























LOW CASSEROLE

POC0089 - 8.9LT W/LID PRC0089 - 8.9LT W/LID PGC0089 - 8.9LT W/LID











FEATURES

- Equipped with two easy pouring spouts
- S/Steel handle for easy handling and heat resistance
- Inside and outside satin finish

- Triple thermo-diffusive sandwich base
- Made of 18/10 S/Steel









S/STEEL PANS - INDUCTION

FEATURES

- * The special Impact welding system of the sandwich bottom (S/Steel-Alu) offers maximum robustness and resistance with professional use
- Highest performance on all kinds of stoves, either gas, vitroceramic, electric or induction
- The Excalibur non-stick coating is applied on this range







FRY PSF6018

180MM











PANS

WHAT FUSION OFFERS OVER CONVENTIONAL NON-STICKS?

- It is totally free of any PTFE and PFOA
- Because it is ceramic, Fusion can be taken to extreme temperatures [455°C]



It cures at a lower temperature, using less energy and saving money

It is waterborne (many conventional non-sticks use contaminating



FRYING PAN 'CERAMIC COATED' S/STEEL

PCF1024 - 240MM PCF1028 - 280MM PCF1032 - 320MM





FEATURES

• Grill of cast aluminium with durable non-stick coating PFOA free and S/Steel handle



GRILL PAN 'BLACK SERIES' CAST ALUM INDUCTION

PCG0028 280 X 280MM











NON-STICK CAST ALUMINIUM BLACK SERIES RANGE

New 'Black Series" range offers top-notch performance while offering a maximum of energy and time saving on gas, electricity, vitro ceramic and induction.

FEATURES

- Very resistant to distortion
- High quality



- Durable non-stick coating
- Recommended for ovens

FRYING PAN 'BLACK SERIES' CAST ALUM INDUCTION

PCF0024 - 240MM PCF0028 - 280MM

PCF0030 - 300MM









ALUMINIUM COOKWARE



USE AND CARE OF ALUMINIUM

- Cool before washing or soaking to prevent warping and accidental burns in handling.
- Wash after each use and dry immediately to preserve appearance.
- Always add salt to the boiling liquid and stir until dissolved. Undissolved salt should not remain on aluminium surface as this may cause pitting.
- Do not allow acidic or salty food to remain in aluminium for long periods of time as this may also cause pitting and discolouration.
- Minerals in water and foods may stain aluminium. Automatic dish washing may increase the staining when the high heat in the drying cycle combines with the minerals and chemicals in water. Hand washing is therefore recommended to preserve the attractive finish of aluminium cook ware.
- To remove burnt food fill the pan with water to cover and simmer over low heat until particles loosen, occasionally scraping burnt particles with a wooden spoon. After simmering, scour, wash normally, rinse in hot water and dry immediately.
- Stains and discolouration can be removed by boiling a solution of 2 to 3 tablespoons of cream of tartar, lemon juice or vinegar to each litre of water for 5 - 10 minutes. then lightly scour with a soap filled scouring pad.
- Cooking acidic food such as tomatoes or rhubarb will remove the stains naturally without affecting the cooked food product.
- To remove stains from an aluminium exterior use a a non abrasive cleaner.
- Use wood, plastic or smooth edged metal utensils. Sharp edged tools such as knives and beaters may scratch the aluminium.







POTS - ALUMINIUM

When using Infiniti cookware, you can be sure that you're using cookware of the highest professional quality.

FEATURES

- 99.5% extra heavy pure aluminium, satin finished
- Heat resistant, comfortable handles
- Lids recessed for perfect fit extra heavy duty base

- Extra heavy duty base
- Can be used on an open flame
- S/Steel handles



CASSEROLE

PAC0008 - 8LT - 250 X 150MM PAC0012 - 12LT - 300 X 180MM PAC0020 - 20LT - 350 X 210MM PAC0030 - 30LT - 400 X 250MM PAC0060 - 60LT - 500 X 310MM PAC0105 - 105LT - 600 X 370MM











STOCK

PAS0025 - 25LT - 320 X 320MM PAS0034 - 34LT - 350 X 350MM PAS0050 - 50LT - 400 X 400MM







PANS - ALUMINIUM



PAF0024 - 240MM PAF0032 - 320MM PAF0040 - 400MM

PANS - ALUMINIUM

FEATURES

- Manufactured from the very best quality aluminium which allows fast and even heat distribution Not for oven use
- Easy to clean
- Multi layer non-stick coating









00 VITRO ELECTR



PANS - BLACK IRON







PANS

FEATURES

- Made from aluminium for maximum strength and durability
- · Professional-quality, heavy-gauge aluminuim provides fast, even heating and superior cooking performance while limiting hot spots
- QuanTanium® is an internally reinforced multi-coat non-stick coating system





FRYING PAN CREPE PFC0280

280MM











USE AND CARE OF BLUE STEEL

When used for the first time, the blue steel pan should be washed with hot water and liquid soap, rinsed and dried properly. Heat the pan and once it is hot, put a little oil or fat together with onions, bread and vegetable peels into it for a few minutes. Throw these ingredients away and wash the pan in hot water and dry. If you do not use it immediately, lightly oil the cooking surface and store it away.

FEATURES

- Medium duty blue steel between 1 and 1.5MM thick
- For less powerful heat sources
- Quick heating time
- Extra strong handles



PANS

FEATURES

- This Lyonnaise profile pan made from 2MM (14 gauge) blue steel plate gives very good heat distribution. Great for searing, frying, stir-frying and
- Lyon-shaped with high sides and curved skirt to easily flip and turn the
- Perfect heat conduction

- Strip steel handle is firmly riveted
- Non-stick surface can be obtained when seasoned and cured correctly the more you use and appropriately maintain it, the slicker the surface will
- For all heat sources (induction only with moderate temperatures)



BLUE STEEL FRY HEAVY DUTY

PBF3360 360MM



FEATURES

- Perfect for open flame
- Non stick coating



BLACK STEEL FRYING

PBF2200 - 200MM

PBF2220 - 220MM

PBF2240 - 240MM

PBF2300 - 300MM PBF2320 - 320MM

POTS - ALUMINIUM CASSEROLE (VALUE)



PAC1006 - 6LT - 240 X 140MM

PAC1008 - 8LT - 250 X 150MM

PAC1012 - 12LT - 300 X 180MM

PAC1020 - 20LT - 350 X 210MM PAC1030 - 30LT - 400 X 250MM





POTS - S/STEEL

FEATURES

- For stocks and soups
- Quality S/Steel for commercial and industrial use. Long lasting and durable



CASSEROLE (VALUE)

PSC3019 - 2.4LT - 160 X 120MM PSC3044 - 4.4LT - 200 X 140MM PSC3006 - 6LT - 220 X 155MM PSC3010 - 10LT - 280 X 155MM PSC3012 - 12LT - 260 X 225MM PSC3016 - 16LT - 280 X 250MM PSC3020 - 20LT - 320 X 260MM PSC3030 - 30LT - 360 X 300MM



STOCK (VALUE) PSS3016 14LT - 260 X 260MM

PANS - ALUMINIUM

This range of cookware is made from light weight 4mm aluminium, and is ideally suited to semi-industrial use. It is perfect for use in applications such as fast food outlets, sports clubs, small canteens, flea markets, etc.



SAUTE

PAS0003 - 3LT - 250 X 70MM PAS0005 - 5LT - 300 X 66MM PAS0008 - 8LT - 350 X 70MM

PANS



CONICAL SAUCE PAN S/STEEL

CPS0180 - 1.15LT - 180MM CPS0220 - 1.45LT - 200MM CPS0240 - 2.8LT - 240MM



FRY (VALUE) S/STEEL PSF3020 - 200 X 40MM PSF3024 - 240 X 50MM

PSF3032 - 320 X 50MM



FRY (VALUE) ALUMINIUM

PAF2024 - 240MM PAF2032 - 320MM PAF2036 - 360MM





EGG POACHER

FEATURES

- Easy to clean
- Dishwasher safe
- Plastic egg cups



ALUMINIUM 4 CUP EPA0004 REPLACEMENT CUP EPA1004



ROASTING PAN

FEATURES

- Made from aluminium for maximum strength and durability
- Professional-quality, heavy-gauge aluminuim provides fast, even heating and superior cooking performance while limiting hot spots
- S/Steel handles
- QuanTanium® is an internally reinforced multi-coat non-stick coating system











UTILITIES AND SMALLS UTILITIES AND SMALLS

ROASTING PANS







ALUMINIUM FOLDING HANDLES RPA1400 400 X 300MM







ALUMINIUM OVAL ROASTER

RSA0001 - 210 X 300 X 140MM - SMALL RSA0002 - 240 X 360 X 180MM - LARGE



RECTANGULAR S/STEEL

RSR0001 390 x 290 x 160mm

STEAK AND KIDNEY DISHES - S/STEEL



SK1 SKS0001 - 235 X 180 X 35MM

SK2

SKS0002 - 295 X 210 X 40MM

SK3

SKS0003 - 355 X 250 X 50MM

SK4 - SHALLOW

SKS0004 - 395 X 275 X 55MM

SK4 - DEEP

SKS1004 - 395 X 275 X 75MM

SK5 - DEEP

SKS0005 - 490 X 365 X 65MM SK5 - SHALLOW

SKS1005 - 490 X 365 X 35MM

SK6 SKS0006 - 590 X 390 X 45MM

BAKING TRAYS



ALUMINIUM

BTA0001 - 650 X 530 X 10MM BTA0002 - 600 X 400 X 12MM BTA0006 - 520 X 420 X 19MM BTA0007 - 529 X 420 X 38MM BTA0008 - 650 X 530 X 40MM BTA0011 - 600 X 400 X 20MM BTA0014 - 600 X 400 X 40MM

ENAMELLED - BLACK

BTE0010 - 535 X 325 X 10MM BTE0020 - 535 X 325 X 20MM BTE0040 - 535 X 325 X 40MM

BTE0065 - 535 X 325 X 65MM Standard gastronorm sizes

ALUSTEEL



SMALL MUFFIN

BTA0033 35 CUP 600 X 400MM



REGULAR MUFFIN

BTA0032 24 CUP 600 X 400MM



LARGE MUFFIN

BTA0031 15 CUP 600 X 400MM



JUMBO MUFFIN

BTA0030 15 CUP 600 X 400MM



ALUSTEEL BISCUIT BTA0020

600 X 400 X 20MM



QUICHE PANS



NON STICK

QPN0280 - 285MM QPN0300 - 320MM

UTILITIES AND SMALLS

KNIVES

BAKING SHEETS - NON-STICK

TEFLON SHEETS

FEATURES

- Can withstand temperatures of -40°C to +300°C
- Can be reused 2000 times
- Thick and durable



EXOPAT

BMN0530 - 520 X 315MM BMN0600 - 585 X 385MM (TO FIT 600 X 400MM BAKING TRAY)

FEATURES

- Can withstand temperatures of -40°C to +260°C
- Can be reused 600 1000 times



TEFLON SHEET

TSR0400 - 400 X 600MM TSR0450 - 450 X 750MM TSR0580 - 580 X 750MM

CUTTING BOARDS - PE

UTILITIES AND SMALLS

FFATURES

- · Very hygienic. Available in assorted colours, which is ideal for eliminating the cross contamination of foods
- Can also be used in conjunction with our coloured knives and cutting boards
- In line with HACCP requirements

WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types



CBP0380 - 380 X 240 X 12MM CBP0440 - 440 X 290 X 12MM CBP0500 - 500 X 380 X 13MM CBP0600 - 600 X 450 X 12MM CBP0610 - 610 X 610 X 40MM CBP1255 - 405 X 255 X 10MM CBP1500 - 500 X 380 X 13MM CBP2255 - 405 X 255 X 10MM CBP2500 - 500 X 380 X 13MM CBP3500 - 500 X 380 X 13MM CBP3255 - 405 X 255 X 10MM CBP4255 - 405 X 255 X 10MM CBP4500 - 500 X 380 X 13MM CBP5255 - 405 X 255 X 10MM CBP5500 - 500 X 380 X 13MM 0

STAND - CHROME CBS0006



Purple Allergen Control cutting boards are now available to complement our full range of HACCP coloured cutting boards. Use purple cutting boards to protect your customers against food allergies in the most effective manner.

CBP7255 - 255 X 400 X 10MM CBP7500 - 500 X 380 X 13MM



With the same of t

BUTCHER - FLUTED KNV2250 250MM



BUTCHER

KNV1200 - 200MM KNV1250 - 50MM KNV1300 - 310MM



SKINNING KNV2150 150MM



CARVING/COOKS

KNV3150 - 150MM KNV3152 - 220MM KNV5200 - 200MM KNV5250 - 250MM KNV5300 - 310MM



BONING - NARROW KNV4180 180MM



BONING - NARROW KNV4150 150MM



SLICING KNV6300 300MM



SALMON - SERRATED KNV7300 300MM



CHEESE AND BUTTER

CKV0002

240MM







KNIVES

WHAT MAKES A GOOD KNIFE?

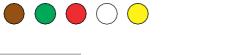
- Sharpness
- Most important is how well its blade will take and hold an edge
- Durability
- A good knife will stand up to generations of daily use without undue wear or deterioration
- Materials and construction details of the handle should minimise crevices that offer hospitality to bacteria Hygiene

WHY COLOUR CODE YOUR KITCHEN?

Prevent cross contamination between different areas in the kitchen or different food types

Available in these colours:







PARING - PLAIN

KNV9080 - 80MM

KNV9010 - 100MM

Note

Available in these colours (on request):





STEAK KNIFE KNV8110

110MM

Note

Available in these colours (on request):





STEAK FORK KNF8110 190MM



CHEESE KNIFE KNV9210



210MM

KNV0220 220MM



KNV9055 160MM



PARING - SERRATED

KNV9180 - 80MM

KNV9110 - 100MM



Available in these colours (on request):







POINTED STEAK KNIFE

KNV7110 110MM

Note

Available in these colours (on request):





BREAD KNV8200 200MM



CARVING UTILITY KNV0150 - 150MM KNV0180 - 180MM



CARVING FORK CFV0002 270MM



KITCHEN SHARPENING STEEL KFV0003 250MM

FORGED KNIVES



CARVING COOKS

KFV6200 - 200MM

KFV6250 - 250MM



PARING

KFV8100 100MM



PARING/STEAK KFV8120 120MM



CARVING

KFV6150 - 150MM

KFV2200 - 200MM



BONING

KFV4150 150MM



PARING - CURVED KFV8070 80MM



SLICING - FLUTED KFV6260

260MM



CARVING FORK KFV1001 280MM



KFV9200 230MM







KNIFE ROLL BAGS

FEATURES

Fully adjustable velcro knife holder to accomodate any combination of knives



SMALL ROLL BAG ONLY KSV0001

SPECIFICATIONS MATERIAL

: POLYESTER LENGTH - CLOSED : 48CM LENGTH - OPENED : 56CM HEIGHT - OPENED : 48CM



LARGE ROLL BAG ONLY KSV0002

SPECIFICATIONS

HEIGHT - OPENED

MATERIAL : POLYESTER LENGTH - CLOSED : 48CM LENGTH - OPENED : 82CM



Knives not included

KNIVE SETS

: 48CM



3 PIECE PRISM PARING SET Tomato and sausage knife, paring knife plain and paring



PARING KNIVES VPK0001 SET OF 3

SET CONSISTS OF Tomato & sausage knife, paring knife plain and paring knife serrated



ZEST PARING VZP0001 SET OF 3 SET CONSISTS OF Tomato and sausage knife,

KNIVES



BONING NARROW KNG4200

200MM



SKINNING KNG2150 150MM



BONING NARROW

KNG4150 150MM



BUTCHER

KNG1200 - 200MM KNG1620 - 200MM 🔘 KNG1320 - 200MM KNG1420 - 200MM KNG1720 - 200MM KNG1250 - 250MM KNG1520 - 200MM KNG1300 - 300MM KNG1220 - 200MM



COOKS

KNG5200 - 200MM KNG7250 - 250MM KNG5250 - 250MM KNG4250 - 250MM 0 KNG8250 - 250MM \bigcirc KNG6250 - 250MM KNG3250 - 250MM KNG5300 - 300MM KNG9250 - 250MM



BONING BROAD

KNG3150 - 150MM KNG6150 - 150MM KNG5150 - 150MM KNG9150 - 150MM KNG8150 - 150MM KNG7150 - 150MM KNG1150 - 150MM







UTILITIES AND SMALLS

UTILITIES AND SMALLS

KNIVES

FORGED KNIVES





SASHIMI

KNG0010 255MM

SHAPING - CURVED

KNG9050 50MM

BREAD KNP8200 200MM



KNG8200 200MM





PARING - SHARP TIP KNP9110 110MM



PARING KNP9075 75MM





COOKS

KFG5150 - 150MM

KFG5200 - 200MM



CARVING

KFG1150 - 150MM

KFG1200 - 200MM

KFG1200 - 200MM



PARING KFG9115 115MM



BREAD KFG8200 200MM



BONING - NARROW KFG3150 150MM



PARING KFG9090 90MM



SHARPENING STEEL
KFG0002
200MM



CARVING FORK KFG0001 310MM





SANTUKA KNG0011 180MM







KNIVE SETS - FORGED



12 PIECE

KSG0012

SET CONSISTS OF KFG0001, KFG1150, KFG1200, KFG1250, KFG3150, KFG5150, KFG5200, KFG5250, KFG8200, KFG9090, KFG9115, KFG0002



6 PIECE

KNG0006

SET CONSISTS OF KNG1200, KNG3150, KNG6300, KNG8200, KNG5200, KNG9100

KNIFE BAGS



ROLL BAG ONLY

KST0002 FOR 12 PIECE

Note

Excludes knives

ROLL BAG ONLY KST0001

Note

Excludes knives

FOR 6 PIECE

GREAT SAVINGS - BUY IN BULK



PARING KNIFE COLOUR KNG0002 100MM BOX SET 60 PIECE



PARING KNIFE BLACK KNG0001 100MM BOX SET 20 PIECE

KNIVES



BUTCHER KNC1250 245MM



COOKS KNC5250 245MM



NARROW BONING

KNC4150 150MM



PARING KNC9100 100MM



SKINNING KNC2150 150MM



BONING KNC3150 150MM



SERRATED BREAD

KNC8200 200MM



BAKERS SERRATED KNB9070 70MM





KNIFE STERILISING CABINET



FEATURES

- Holds up to 30 knives
- Fitted with a 2 hour timer
- The low 'e' glass allows viewing to know when cycle is complete
- Magnetic door latch
- Lockable unit
- The unit can either be wall mounted or freestanding
- The sterilizing lamp switches off automatically when the door is opened
- Low power output of only 15W, only effective if lamp is changed every 8000 hours (1-2) years

30 KNIVES

KSC1001

SPECIFICATIONS

Voltage : 230V

Dimensions : 634H X 185D X 527W MM

Weight : 14KG Power : 25W



KNIFE SHARPENERS



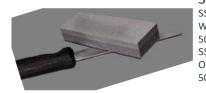
STEEL EGGINGTON SSE0350 350MM



ELECTRIC CHEF'S CHOICE EKS0120



HAND HELD ACCUSHARP KSH0002



SHARPENING STONE SSK0001 WATER BASE 50 X 150 X 25MM SSK0002 OIL BASE 50 X 150 X 25MM



STEEL GRUNTER SSM0300 - 300MM SSM0350 - 350MM



ELECTRIC EKS0001



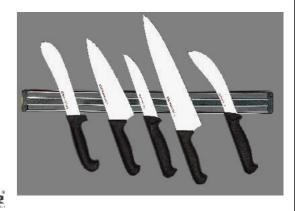
HAND HELD LANSKY KSH0001



MAGNETIC KNIFE HOLDERS



MKH0450 - 450MM MKH0600 - 600MM



#3RUNTER

KNIFE GLOVE

FEATURES:

Handle removable for easy cleaning



CHOPPING KNIFE TWO HANDLE CKT0210 255MM



CUT RESISTANT GLOVE CRG1000 CHAIN MAIL



TRIANGLE KNO0001 165MM



STRAIGHT BLADE KNO0002 155MM







SANDWICH SPREADER SWS0001 190MM



BUTTER PADS WOODEN
BPW0001
290MM





CHEESE CUTTERS

UTILITIES AND SMALLS







ALUMINIUM EGG SLICER AND WEDGER

(FERRULE END)

PACK OF 6





EGG SLICER ESA0010 10 WIRE

HAND HELD SLICERS



FEATURES

- S/Steel and polymer composite
- Cuts easily and perfectly all fruits and vegetables, even the softest ones (tomatoes, pears, pineapples, etc)
- Micro-serration of the blade enables the thinnest cut of fruit / vegetable with skin and preserves their flesh composition

KOBRA SHK0001

Ideal to slice and prepare vegetables for salad and garnish. Slice perfect potatoes for chips. s/steel for best quality and longer lifespan. Supplied with 1 X straight cut blade, 1 X crinkle cut blade and 1 X double horizontal blade (straight/serrated) and 1 X double julienne blade (4MM & 10MM).



MANDOLINE SLICER S/STEEL MAS0001

WITH PUSHER

Note

Spare blades available on request



PEELERS

UTILITIES AND SMALLS







POTATO PPV0001 RED



POTATO PPV0002 **BLACK**



TOMATO & KIWI PPV0004 SERRATED EDGE



POTATO UNIVERSAL BLACK PPV0003



POTATO JULIENNE CUTTER PPV0005



VICTORINOX



JULIENNE SLICING SET



FINE SLICER HAND FSH0001



JULIENNE SLICING X 3 INCLUDES 1 X STRAIGHT BLADE 2 X JULIENNE BLADES





HAND UTENSILS NON-SLIP

Ergonomically designed non - slip, easy grip handles







MELON BALLER SINGLE MBS0028 133 X 35 X 20MM 30MM DIAMETER



POTATO PEELER POTATO PEELER **RUBBER HANDLE RUBBER HANDLE** TRIANGLE STRAIGHT PPH0003 PPH0004 175 X 30 X 20MM 163 X 52 X 20MM



LEMON ZESTER S/STEEL LZS0001 160 X 30 X 20MM

BALLER AND CANAL KNIFE

For decorative fruits





CANAL KNIFE S/STEEL CKS0001 170MM



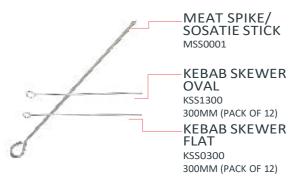
CARVING SET

CARVING SET TRIANGLE CST0003 3 PIECE

SET CONSISTS OF

- Melon baller single 10MM
- Double melon baller 22MM and 30MM
- Decorating tool.

SKEWERS - S/STEEL





BUTCHER HOOKS



S/STEEL HOOKS SHS2100 - 4"/100MM (PACK OF 12) SHS2150 - 6"/150MM (PACK OF 12) SHS2200 - 8"/200MM (PACK OF 12)

STEEL SWIVEL HOOKS

SHS2250 - 10"/250MM

STEELS HOOKS - GALVANISED

SHS0100 - 4"/100MM (PACK OF 12) SHS0150 - 6"/150MM (PACK OF 12) SHS0200 - 8"/200MM (PACK OF 12) STEEL SWIVEL HOOKS

GALVANISED

SHS0250 - 10"/250MM (PACK OF 12)

STEEL BILTONG HOOKS **GALVANISED**

SHB0001 - PACK OF 1000

HAND MEAT MALLETS





ALUMINIUM MMH0002 250MM

BUTCHER BLOCK AND STAND

FEATURES

- Tough epoxy powder coated finish
- Robust construction with heavy duty levelling feet
- Easy to assemble

- New flat packed
- Includes knife holder



BUTCHER BLOCK AND STAND PE

BBP0610 610 X 610MM

SPECIFICATIONS

CUTTING SURFACE : 610 X 610MM **DIMENSIONS** : 616 X 616 X 940MM FLAT PACK

: 200 X 910 X 620MM WEIGHT : 16KG

OTHER ORDER CODES

CUTTING BOARD PE

CBP0610 610 X 610 X 40MM

BUTCHER BLOCK STAND ONLY

BBS0610

SHEARS



PORK SHEARS PSG0002 280MM



POULTRY SHEARS PSG0001 265MM



MULTIPURPOSE SHEARS MSG0001 300MM - BLACK







MULTIPURPOSE SHEARS MSV0001 200MM - RED



MULTIPURPOSE SHEARS MSV0002 200MM - BLACK



VICTORINOX

HAND SAW



PLASTIC HANDLE HSP0550 550MM BLADES ONLY HSP1002 550MM

BAR OPTICS



WALL MOUNTED BOS0004 4 BOTTLES



Guaranted that each measure is exactly 25ML

PLASTIC ECLIPSE BOP0025 25ML



PLASTIC SPEED POURERS PSP0001 (PACK OF 10) ASSORTED COLOURS



SPEED POURERS METAL SPM1001 METAL TAPERED SPM1002

COCKTAIL AND BOSTON SHAKERS - S/STEEL

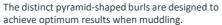


COCKTAIL SHAKER CSS0700 700ML



BOSTON SHAKER BSS0828 828ML

BAR MUDDLER







MUDDLER PLASTIC MUD0210 240MM



COCKTAIL STRAINERS



TOT DRAINER - S/STEEL

TOT MEASURES - S/STEEL

BOTTLE OPENER AND BOTTLE CAP CATCHER



TOT DRAINER TDS0001 200 X 160 X 35MM







JAPANESE STYLE JIGGER TMS0003 25/50ML



BOTTLE OPENER WALL MOUNTED BOW0001 47 X 100 X 30MM



BOTTLE TOP CATCHER WALL MOUNTED PLASTIC BOW0002 145 X 36 X 310MM

WAITERS FRIENDS



WITH BOTTLE OPENER PLASTIC WFI0001





ECONO PLASTIC WFI2001



WITH BOTTLE OPENER - PLASTIC ITALIAN DESIGN WF10002





BOTTLE OPENERS



BLACK BBS0001





WINE OPENERS



WING TYPE WINE OPENER - CHROME WTO0001

BAR AND SERVICE MATS - BLACK





BAR CADDIES





CONDIMENT HOLDER S/STEEL BCD2006

BAR CADDY CONDIMENT HOLDER



BLACK BCD0001

Note

Excludes condiments

GLASS RIMMER



COMBINATION 3 TIER - BLACK

STORE 'N POURS



COMPLETE

SNP0001 - 1LT

SNP0002 - 2LT

SNP2001 - 1LT

SNP2002 - 2LT

SNP3001 - 1LT

SNP3002 - 2LT

SNP4001 - 1LT

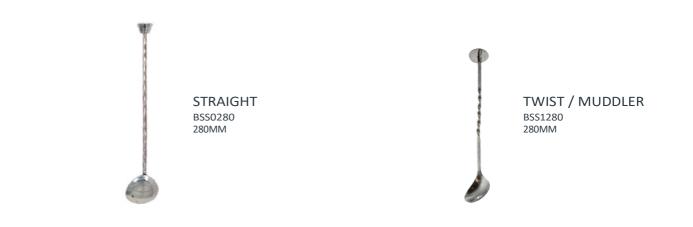
SNP4002 - 2LT

SNP5001 - 1LT

SNP5001 - 1LT

SNP5001 - 1LT

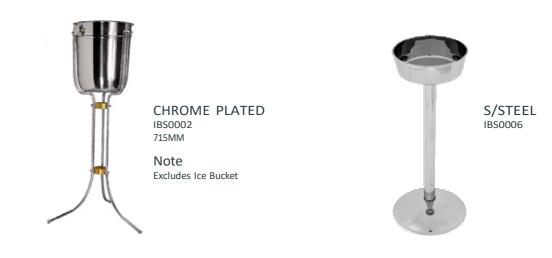
BAR SPOONS - S/STEEL



ICE BUCKET STAND - TABLE MOUNTED



ICE BUCKET STANDS FLOOR STANDING





ICE BUCKETS

Perfect for mini bottles of wine or mineral water and ideal for room service and mini bars.



ALUMINIUM IBA0003 1.3LT - MINI

160 X 125MM



DOUBLE WALLED WITH LID - S/STEEL IBD0001



KNOB WITH S/STEEL IBS0010 1.2 LT - MINI



WINE COOLER DOUBLE WALLED S/STEEL WCC0001 1.9LT - 12 X 20CM



WINE ALUMINIUM IBA0001 8LT - 195 X 216MM





VALUE S/STEEL IBS0008 4LT - 215 X 205MM



PLASTIC WITH LID IBP1012 - 1.2LT IBP1020 - 2LT





CHAMPAGNE S/STEEL IBS0003 8LT - 225 X 255MM



BUCKET AND LID S/STELL BKS0020 - 20LT BKS0015 - 15LT BKS0012 - 12LT



ASHTRAYS



ROUND S/STEEL SAS0001 SMALL



WIND PROOF S/STEEL SAS1001 115MM X 70MM



CLUB ROUND - GLASS AS0030-41 102MM

CAMTREAD NON-SLIP FIBERGLASS TRAYS





FEATURES

- Camtread trays rubber liner prevents slipping and sliding of glass and dinnerware
- Heavy duty construction with metal reinforcement rods eliminates warping
- ${}^{\bullet} \quad \text{Rubber liner is permanently bonded to the tray}$
- Stain and odour resistant
- Dishwasher safe



ROUND CFT0355 - 35.5CM - BLACK

CFT0355 - 35.5CM - BLACK CFT0405 - 40.5CM - BLACK



OVAL

CFT0685 - 56 X 68.5CM - BLACK CFT0735 - 60 X 73.5CM - BLACK



RECTANGULAR CFT5150 38 X 51.5CM



CAMTRAYS

FEATURES

- Extremely durable fiberglass construction
- Shock and impact resistant
- Scratch and stain resistant
- Excellent for heavy duty use5 year pro rated warranty
- Personalisation printing



MARKET TRAY FIBERGLASS BLACK MFT0250 22.5 X 64.9 X 2.5CM



POLYPROPYLENE FAST FOODTRAY RED PFT0410 30 X 41CM





TUFF TRAYS

Tuff Trays offer more in style, design and colour to suit your every need. Resilient to the demanding needs of institutions, restaurants, pubs and clinics

FEATURES

- Made in South Africa
- Heavy duty, will not warp
- Chip resistant and unbreakable
- Dishwasher safe (excluding non-slip trays)

- Withstands acids and staining
- Colour of trays will never fade
- Genuine TUFF TRAYS If it doesn't say TUFF it isn't



RECTANGULAR NO. 4

TTR2104 TTR2204

SPECIFICATIONS

DIMENSIONS : 210MM X 300MM



RECTANGULAR DISPLAY TRAY NO. 5

TTR2105 TTR2205

SPECIFICATIONS

DIMENSIONS : 450 X 310MM



RECTANGULAR NO. 6

TTR2306

TTR2406

RECTANGULAR NO. 6 - NON-SLIP

TTR3406

SPECIFICATIONS

DIMENSIONS : 280 X 400mm



Note

Also available on request in these colours:











RECTANGULAR NO. 12

TTR2212 TTR2312 TTR2412

RECTANGULAR NO. 12 NON-SLIP TTR3112

TTR3212 TTR3312 TTR3412

SPECIFICATIONS

DIMENSIONS : 355 X 435MM







RECTANGULAR NO. 13

TTR3113

SPECIFICATIONS

DIMENSIONS : 325 X 530MM

TUFF TRAYS®

TUFF TRAYS

TUFF TRAYS



RECTANGULAR NO. 14 TTR2114 TTR2214 TTR2314



RECTANGULAR NO. 14 NON-SLIP

TTR3114 TTR3214 TTR3314 TTR3414

SPECIFICATIONS DIMENSIONS

: 380 X 525MM



ROUND - 320MM TTR2132

TTR2232 TTR2332 TTR2432



TTR1132 TTR1232

TTR1332 TTR1432

SPECIFICATIONS **DIMENSIONS**

ROUND - 320MM - NON-SLIP

Ŏ

: 320MM



ROUND - 400MM

TTR2140 TTR2240 TTR2440



ROUND - 400MM - NON-SLIP

TTR2340 TTR1140 TTR1240 TTR1340 TTR1440

SPECIFICATIONS

DIMENSIONS : 400MM

O



FOOD TRAY

TTR3613 3 COMPARTMENTS SPECIFICATIONS

DIMENSIONS : 345 X 264 X 33MM



CAFETERIA TRAY - WHITE

TTR3713 3 COMPARTMENTS SPECIFICATIONS

DIMENSIONS : 345 X 205 X 20MM



RECTANGULAR UTILITY - WHITE

TTR2415

SPECIFICATIONS

DIMENSIONS : 300 X 150MM

Any of these trays can also be branded with a corporate logo or brand Minimum quantity required for printing: 300



RECTANGULAR NO. 18

TTR2318 TTR2418 💍

RECTANGULAR NO. 18 - NON-SLIP TTR3318

SPECIFICATIONS

DIMENSIONS : 430 X 585MM



SERVICE TRAYS



RECTANGULAR UTILITY BLACK TRN0380 380 X 510MM ROUND UTILITY BLACK TRN0356 - 356MM



Global.

ROUND TRAY



ROUND - S/STEEL TRS0330 330MM



TRAY STAND

FEATURES

Wooden tray stand is durable, lightweight and provides upmarket appearance

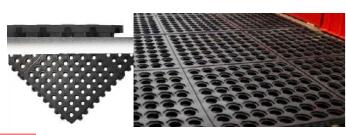
WOOD TRS0002



INNOVATIVE MATS

FEATURES

- Interlocking rubber tiles
- Ideal for bars and kitchens
- Open holes allow drainage of spilt liquids
- Reduces the risk of slipping on wet/greasy surfaces



- Effective anti-fatigue properties
- Easy to install, move, clean and replace
- Versatile interlocking rubber floor tiles

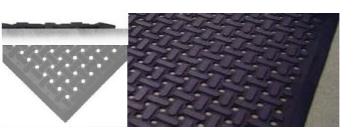
FATIGUE STEP

SS010006 - 0.9M X 0.9M X 14MM SS010001 - 0.9M X 0.9M X 19MM

INNOVATIVE MATS

FEATURES

- Hygienic anti-microbial properties
- 100% nitrile excellent resistance to grease, oils, fats and detergents
- Raised cross-grip surface for effective slip-resistance
- Open holes allow spilt liquids to drain efficiently



Best-selling 'safety floor' kitchen mat

Bevelled edges all round

Cushioned surface for comfort / reduced breakage

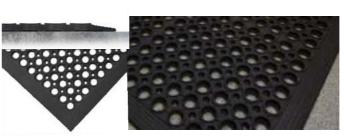
• Easily cleaned in a commercial washing machine

KMAT KM010001 1.4 X 0.85M

FEATURES

- An economical anti-fatigue mat for the workplace
- Raised circular surface for superior slip resistance
- Conforms to Slip Resistance Test EN 13552 Category 10
- Open drainage holes for spilt liquids

- Made from hardwearing NBR rubber
- Moulded bevelled edges reduce trip hazards
- An economical anti-fatigue mat



RAMPMAT RP010001 1.5M X 0.9M X 10MM

FEATURES

- Flexible PVC tile for bar shelves
- Hygienic PVC does not support the growth of bacteria
- Holes provide efficient drainage and allow air to circulate

Simply interlink to cover desired area

- Easily cleaned in a commercial dishwasher
- Hygienic storage surface for glasses



FLEXI-DECK FD010001 30 X 30CM (PACK OF 9)

FEATURES

- Ideal non-slip liner for bars, shelves and trays
- Easy to cut and trim to shape
- Machine washable

- Manufactured from foam PVC
- Gives surfaces enhanced grip



GRIPSAFE GS010001 - 0.6 X 10M GS010002 - 0.6 X 1.2M

INNOVATIVE MATS

FEATURES

- Superior 'brushing and wiping' with 'rapid dry' properties even out performs cotton
- Flexible, ultra-fine fibres provide deep cleaning action on passing footwear



- Luxuriously soft pile that looks smart and will not lint
- Environmentally-friendly does not require chemical pre-treatment or washing detergents
- Economical anti-fatigue mats

MICRO-FIBRE

MF010001 - 0.9 X 0.6M MF010002 - 0.9 X 1.5M

FEATURES

- Orthomat® is regarded as one of the leading names in anti-fatigue
- Specifically designed to reduce the onset of fatigue caused by prolonged standing
- Durable, yet very comfortable matting



- Manufactured from 100% closed cell PVC foam, providing the right balance of underfoot cushioning and support, while encouraging healthy circulation
- Durable and comfortable Orthomat®

ORTHOMAT - BLACK AF010004 0.45 X 0.9M







PIZZA PANS



PERFORATED ALUMINIUM ROUND

PPR1200 - 200MM PPR1250 - 250MM PPR1300 - 300MM PPR1400 - 355MM



ALUMINIUM ROUND

PPR0200 - 200MM PPR0250 - 250MM PPR0300 - 300MM

PIZZA SCREENS



ALUMINIUM ROUND

PSA1180 - 280MM PSA1195 - 300MM PSA1210 - 330MM PSA0430 - 430MM



PIZZA CUTTERS AND LIFTERS



PRO CUTTER AND LIFTER PCT2001 150 X 330MM



PRO LIFTER ROUND PCT2003 260MM



PRO LIFTER PCT2002 200 X 505MM



CUTTER HEAVY DUTY W/HANDLE PCT1001 130MM



CUTTER (BLACK) PLASTIC HANDLE PCT1100 100MM



PIZZA SCOOP AND SHOVELS

SCOOP S/STEEL ROUND HEAD PSR1500 1500MM X 215MM

SHOVEL WOODEN SQUARE HEAD PSS1600 1300MM 345 X 345MM

PIZZA SHOVEL S/STEEL HANDLE PSS2000 1600MM

UTILITIES AND SMALLS UTILITIES AND SMALLS

SCRAPER

198 X 148MM

SCRAPER

PSR2110

110 X 80MM

PSR0198

PLASTIC DOUGH SCRAPERS









DOUGH CUTTERS



PLASTIC HANDLE DCS0002 - 135 X 135MM DCS0003 - 120 X 120MM PLASTIC HANDLE - FLEXIBLE DCS0004 120 X 150MM



WOOD HANDLE DCS0001 - 150 X 115MM DCS0005 - 150 X 190MM

CHEFS GAS TORCHES

The essential tool for any pastry chef. For creme brulée, browning, etc.



MICRO CTG0001



PROFESSIONAL CTG0002

ROLLING PINS



DOUGH CUTTERS







35MM

CROISSANT CUTTER





UTILITIES AND SMALLS

UTILITIES AND SMALLS

CUTTER SETS - S/STEEL



PLAIN
RCP0010 - 10 PIECE
RCP0020 - 20 PIECE
FLUTED
RCF0010
10 PIECE



MOUSSE RINGS ROUND MRR0001 3 PIECE

MOUSSE RINGS SQUARE MRS0001 3 PIECE

EXPANDABLE DOUGH CUTTER WHEELS



PLAIN
DCW1007
7 WHEEL
FLUTED
DCW2007
7 WHEEL



NOZZLE SETS



PLASTIC NSA0012 - 12 PIECE - ASSORTED NSP0006 - 6 PIECE - PLAIN NSP1006 - 6 PIECE - STAR



STAR - METAL NSM1010 10 PIECE



PLAIN - METAL NSM0010 10 PIECE



NOZZLES - INDIVIDUAL



INDIVIDUAL STAR - METAL	
NIM1002 - 2MM	NIM1011 - 11MM
NIM1003 - 3MM	NIM1012 - 12MM
NIM1004 - 4MM	NIM1013 - 13MM
NIM1005 - 5MM	NIM1014 - 14MM
NIM1006 - 6MM	NIM1015 - 15MM
NIM1007 - 7MM	NIM1016 - 16MM
NIM1008 - 8MM	NIM1017 - 17MM
NIM1000 - GMM	NIM1018 - 18MM



NIM2012 - 12MM
NIM2013 - 13MM
NIM2014 - 14MM
NIM2015 - 15MM
NIM2016 - 16MM
NIM2017 - 17MM
NIM2018 - 18MM
NIM2020 - 20MM
NIM2022 - 22MM
NIM2024 - 24MM



STAR - S/STEEL NSS1012 12 PIECE

NIM1009 - 9MM NIM1010 - 10MM



CREAM HORN - S/STEEL CHS0001



NOZZLE SETS - POLYCARBONATE

PIPING BAGS



ASSORTED PLAIN NSP0012 12 PIECE **ASSORTED** NSP0024 24 PIECE



POLYURETHANE PBP0040 - 400MM PBP0045 - 450MM PBP0050 - 500MM

pavoni

PIPING BAGS

FEATURES

- Clear safe food grade plastic
- Sterile interior
- Non-slip exterior easy to hold
- Can hold hot or cold fillings
- Can be dispensed from the box
- World wide patent double seal technology

- Anti bursting functionality
- Compatible with all piping bag nozzles
- Ovenable up to 110°C
- Microwavable
- Freezable up to -30°C



PIPING BAG

PBT0500 - 500MM NO. 5 PBT0550 - 550MM NO. 6 PBT0600 - 600MM NO. 7 PBT0650 - 650MM NO. 8

PBT0250 - 250MM NO. 0

PBT0280 - 280MM NO. 1 PBT0340 - 340MM NO. 2

PBT0400 - 400MM NO. 3 PBT0460 - 460MM NO. 4



DISPOSABLE DPB0001 ROLL OF 72



PIPING BAG RACK



WALL RACK PBT0001 510 X 44 5MM

For storing bags and nozzles when not in use



MIXING BOWLS



TAPERED

MBT0001 - MB 1 - 265 X 80MM (2.4LT) MBT0002 – MB 2 – 285 X 100MM (4LT)

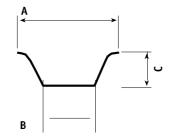
MBT0003 - MB 3 - 310 X 120MM (5.5LT)

MBT0004 - MB 4 - 380 X 130MM (8LT)

MBT0005 - MB 5 - 450 X 130MM (13LT)

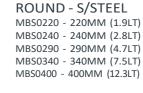
MBT0006 - MB 6 - 480 X 175MM (17LT)

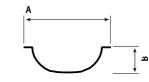
MBT1002 - MB 2 (MINI) - 180 X 65MM (800ML)



BOWL	SIZE A	SIZE B	SIZE C
MBT0001	265MM	150MM	80MM
MBT0002	285MM	170MM	100MM
MBT0003	310MM	200MM	120MM
MBT0004	380MM	225MM	130MM
MBT0005	450MM	250MM	130MM
MBT0006	480MM	250MM	175MM
MBT1002	180MM	90MM	65MM







BOWL	SIZE A	SIZE E
		JIZL L
MBS0220	220MM	95MM
MBS0240	240MM	110MM
MBS0290	290MM	130MM
MBS0340	340MM	150MM
MBS0400	400MM	170MM



MEASURING BOWLS/STEEL NOTCHED ROUND

MBS0001 - 800ML MBS0002 - 1200ML MBS0003 - 2500ML

UTILITIES AND SMALLS UTILITIES AND SMALLS

MEASURING JUGS

Embossed and printable measures



PLASTIC MJP0001 - 1LT MJP0002 - 2LT MJP0005 - 5LT



S/STEEL MJS0500 - 500ML MJS0001 - 1LT MJS0002 - 2LT

S/STEEL SIEVES





RIM SIEVE SSS3001 - 300MM SSS3002 - 350MM

SSS3003 - 400MM SSS3004 - 450MM



MANUAL S/STEEL CJM0001

BASTING BRUSHES





FULL SILICONE BLACK SBB0001 260 X 45MM

BOARD BRUSH

MEASURING CUP AND SPOON SET





250ML

125ML

80ML

60ML

MEASURING CUPS - S/STEEL MCS0004 4 PIECE



2.5ML 1.25ML

MEASURING SPOONS MSS0004 4 PIECE (PACK OF 12)

COOLING TRAY

ICING STAND TURNTABLES

FEATURES

Can be used in an Anvil Grande Forni Oven









ALUMINIUM TTA0300 300 X 85MM

SPRING FORM TINS

CAKE DIVIDERS - PLASTIC



ROUND SFT2024 - 240MM SFT2026 - 260MM SFT2028 - 280MM



265MM CDP0010 - 10 PIECES CDP0012 - 12 PIECES CDP0014 - 14 PIECES CDP0016 - 16 PIECES

UTILITIES AND SMALLS

UTILITIES AND SMALLS

SPRING FORM TINS CAKE TINS



NON-STICK SFT3024 - 240MM SFT3026 - 260MM SFT3028 - 280MM



ROUND S/STEEL CRR0200 - 200 X 58MM CRR0250 - 250 X 58MM CRR0300 - 300 X 58MM

SPONGE TIN



STR0200 200 X 70MM



BREAD TRAYS - ALUSTEEL



BREAD TRAYS



FIVE TRAY - ALUSTEEL BTA0500 584 X 284 X 115MM 270 X 100 X 115MM - PER BREAD PAN



THREE TRAY - ALUSTEEL BTA0050 354 X 284 X 115MM



FIVE TRAY BREAD PAN LID MILD STEEL BTA0501 589 X 289MM

Note Lid for BTA0500



SILICONE MOULDS



ROUND PLAIN EDGE MSR0260 255 X 40MM



ROUND FLUTED EDGE MSR0280 255 X 32MM



MUFFIN 6 CUPS MSM0006 70 X 40MM



MUFFIN 5 CUP MSM0005 80 X 40MM



SQUARE MSS0240 240 X 240 X 44MM



SILICONE MOULDS

UTILITIES AND SMALLS

ICING SPATULAS / PALLET KNIVES

UTILITIES AND SMALLS

FEATURES

- · Formaflex silicone moulds featured with creative and nice shapes, easy to mould sweet or salty monoportions.
- Resistance between -40° up to +280°C



FORMAFLEX 6 PORTION GUGELHUPF MSG0006 300 x 175MM



RECTANGULAR MSR0240 275MM



GUGELHUPF MSG0220 240MM



MUFFIN 12 CUPS MSM0012 70 X 30MM



LATTICE CUTTER WHEEL AND SPIKE ROLLER



LATTICE CUTTER WHEEL LCW0150 130 X 210MM



SPIKE ROLLER PLASTIC SRP0001 120 X 210MM









ICING SPATULA

ISM0210 - 210MM ISM0250 - 250MM

ISM0300 - 300MM ISM0360 - 360MM

ICING SPATULA TAPERED BLADE ISM2250 250MM



WHISKS - S/STEEL





PIANO WHP0250 - 250MM WHP0300 - 300MM WHP0350 - 350MM WHP0400 - 400MM

202

WHISK AND MOULDS

Less work, faster results! Three times the aeration with one rotation!

UTILITIES AND SMALLS

The inner flexible core moves as you whisk, whipping the mixture continuously. The wires also have the right amount of flexibility to maximize air incorporation, whilst standing up to thicker batters effortlessly. All wires are hygienically sealed for rapid whisk.



RAPID SPEED WHISK WHS0320 300MM



CARAMEL (DARIOL) MOULD ALUMINIUM CMA0070 70 X 45MM



QUEEN CAKE MOULDS QCM0080 80 X 30MM



FEATURES

- A reliable and safe food whipping system with the highest quality standards
- World-class manufacturing and total quality management that is ISO9001:2000 certified
- Innovative, unique and patented products



- Chemical and preservative free
- Guaranteed desired results and superior quality
- Whips up to 5 X the ingredients added
- Lower cost per serving!

ISI CHARGER ADVANTAGES

- Cream chargers contains 8g of N2O (Nitrous Oxide); use one charger per pint size bottle, two chargers per quart size bottle
- Leak proof
- No expiration date
- Each charger is electronically weighed to guarantee correct volume
- Made of 100% recyclable steel coated with water soluble lacquer
- Special solvent-free cleaning method before filling ensures pure, clean N2O

CREAM CHARGERS

CBL0001 BOX OF 10

WHIPS

UTILITIES AND SMALLS

FEATURES

- Double walled S/Steel vacuum bottle with maximum insulating performance
- Metal head with protective silicone grip
- Dishwasher safe
- Suited for both cold and hot preparations



Fixed, S/Steel dispensing valve in head

- Red head gasket with excellent resistance to high and low temperatures
- · Coloured decorator nozzles with metal threads; lever with coloured clip
- Chrome charger holder and dust cover
- For best results use ISI Cream Bombs



THERMO WHIP PLUS CGI2500 500ML

FEATURES

- For hot and cold preparations
- S/Steel bottle and head
- Two different sizes to suit any kitchen: 0.5LT, 1LT
- Three different decorator tips with S/Steel threading included
- Ergonomic charger holder with non-slip silicone grip
- Heat-resistant silicone seal with easy-removal pull tab for quick and hygienic cleaning
- Head with non-slip, heat resistant silicone grip for hot preparations
- Dishwasher-safe
- NSF-certified
- Helps meet HACCP requirements



GOURMET WHIP CGI4001 - 1LT CGI4500 - 500ML







WHIPS

Easy to hold trigger for fine dispensing, offer your customers whipped cream which is fluffy, appetising and free of preservatives and stabilisers, natural whipped cream in a flash, low capital outlay, yield – twice the amount of whipped cream as compared with conventional whipping, stays fresh in the fridge

For a guaranteed 100% yield use ISI



CREAM PROFI WHIP PLUS CGI0500 - 500ML CGI0001 - 1LT



CREAM CHARGERS CBL0001 BOX OF 10

SODA SIPHON



SODA SIPHON ISI SSC0001 1LT - CLASSIC







KITCHEN TIMERS

Electronic timer has 4 separate timer functions enabling multiple use simultaneously



ELECTRONIC KTE0001



DIGITAL MANUAL 60 MINUTES DTM0060

OIL TESTERS

FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization
- In plastic bag with 2 X testers
- With instructions for use



OIL TESTER KIT OTK0002 2 PACK FOR TRIAL

FEATURES

- Measures the quality of the frying oil in % PC (polar compounds) and determines the thermal-oxidative utilization
- With instructions for use
- Packed in box of 10



OIL TESTER KIT OTK0010 PACK OF 10

FEATURES

- Polar compounds resolution: 0.5% PC/accuracy: ±2% PC
- Temperature: +50 +200°C / resolution: 1°C /precision: ±1°C
- Great for HACCP check points



The percentage of polar compounds is immediately visible on the digital display, enabling a rapid evaluation of the thermal oxidation of the frying oil. This will determine if the oil needs to be changed.

ELECTRONIC OTE0001

THERMOMETERS

FEATURES

- -50 +530°C
- Distance ratio 12/1
- Double scale °C / °F
- Display resolution: 0.1°
- Accuracy: ±2% or ±2°C Fixed emissivity: 0.95



- - Instructions for use

With pouch - Hanging box

- Laser pointer for precise surface temperature measuring
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature

INFRARED LASER

THI0001

-50°C to +530°C

FEATURES

- -50 +300°C / -58 +572°F
- Display resolution: 0.1° / 1%
- Accuracy: ± 2° / ±2%
- Distance ratio: 2/1 Fixed emissivity: 0.95
- MAX-MIN function
- Without laser pointer



- Instructions for use
- Pocket size for ease of use
- Perfect for measuring surface temperatures
- Ideal for: oven temperatures, fridge temperatures, delivery/receiving of goods temperatures, food display temperature
- Great for HACCP check points

MINI INFRARED THI0002 -50°C to +300°C

THERMOMETERS

FEATURES

- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±1°C (-20 +150°C) otherwise ±2°C or ±3°C
- MAX/MIN function
- S/Steel piercing probe: 125MM ø3.5MM



- In blister packaging with instructions for use
- Perfect chefs thermometer
- Easy quick check for core temperature +65°c
- Slim design, easy to carry around
- Digital display for ease of use

ELECTRONIC WATER RESISTANT THERMOLAB

THE0120

Water resistant

Frozen meats

FEATURES

- -50 +200°C
- Display resolution: 0.1°C
- MAX/MIN function
- Accuracy: ±1°C (-20+120°C) otherwise ±2°C
- Strong S/Steel piercing probe: 125MM ø5MM



In blister packaging with instructions for use

Ideal for large cuts of meat in buffet settings

DIGITAL T-BAR STRONG PROBE THERMOMETER

THE0003

FEATURES

- -50 +70°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN IN/OUT



- With instructions for use
- In blister packaging
- Programmable alarm that will only stop ringing if it is turned off
- Magnet cable: 100CM

DIGITAL FRIDGE/FREEZER

THE0005

FRIDGE / FREEZER THERMOMETER

FEATURES

- +80 +200 °C
- Division: 1°C



With grey polyamide alimentary protection sleeve

CANDY - PLASTIC SLEEVE WITHOUT MERCURY INTERNAL SCALE GLASS THERMOMETER THE0007
LENGTH: 430MM

THERMOMETERS

FEATURES

- +50 +100°C
- Ø 45MM + Coloured zones
- Calibratable by screw
- S/Steel probe: 125MM with a diameter ø4MM

- In blister packaging.
- With instructions for use.
- Remember to disinfect probe after every use



COFFEE, CAPPUCCINO, MILK THERMOMETER
THE0008
125MM

FEATURES

- 0 +120°C
- Ø 33MM
- S/Steel probe 140MM



- Use for core temperatures of roasts, joints of meat
- In blister packaging

ROASTING STEEL STEM COOKING THERMOMETER THR0140 140MM

- **FEATURES**
- Deep frying thermometer
- 0 +300°C
- Display resolution: 0.1°

- S/Steel probe: 150MM with clip
- In blister packaging.





POCKET DIAL
THP0130
130MM
KEEP IN POCKET TO TEST TEMPERATURES

208

THERMOMETERS

FEATURES

- -50 +200°C
- Display resolution: 0.1°
- Accuracy: ±0.5°C (-20 +150°C) otherwise ±2°C
- Functions: MAX/MIN + DATA HOLD + Magnet
- S/Steel piercing probe: 120MM Ø3.5MM



Cable: 100cm

Recalibratable by screw at the back

In blister packaging with instructions for use

Recalibrateable by user

DIGITAL + TIMER COOKING THERMOMETER THE0006

FEATURES

- -30 +30°C
- With clip
- In blister packaging

FEATURES

- +50 +300°C / 10°C
- S/Steel Ø 50MM
- In blister packaging



S/STEEL THERMOMETER FRIDGE / FREEZER



OVEN THERMOMETER THOO001 ON STAND

FEATURES

- -20 +100°C
- Display resolution: 0.1°
- Accuracy: ± 0,5°C
- Water proof



- With instructions for use
- In blister packaging.
- S/Steel probe: 120MM with a diameter ø2.5MM
- Includes precision certificate



HACCP DIGITAL THERMOMETER THD0120

THERMOMETERS

FEATURES

- -50 +300°C
- Display resolution: 0.1°
- Accuracy: ± 1°C / ±2°F
- Functions: MAX/MIN DATA HOLD

- With instructions for use in blister packaging
- S/Steel probe: 115MM with a diameter ø3.5MM
- Includes precision certificate





HACCP DIGITAL THERMOMETER WITH ROTARY PROBE THD0115

FEATURES

- 0 +300°C
- Display resolution: 1°
- Accuracy: ±1°C (0+150°C) otherwise ±3°C
- ±2°F (+32+302°F) otherwise ±5°F
- Functions: 23H-59M-59S Timer Alarm Clock Magnet
- S/Steel probe: 150MM Ø4MM
- S/Steel cable: 100CM
- With instructions for use

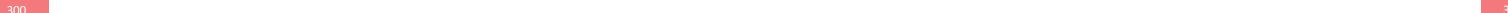
- Ideal for measuring core temperature on roasts, lasagnes and baked goods
- Alarm will sound when core temperature is reached
- Timer can be set for desired cooking time
- Oven safe
- Water resistant
- Great for HACCP check on core temperature



Note

Remember to disinfect probe after every use





SCALES

SCALES





PORTION SCALE MECHANICAL (WITH BOWL) PSM0005 - 4KG PSM0015 - 15KG

CAMRY®

FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 X 280MM
- Splash proof



FEATURES

- A must for every kitchen or bakery
- Platform size: 295 X 215MM









- Customer and operator displays
- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0KG 6KG (2G increments); from 6KG 15KG (5G increments)

RETAIL SCALE ELECTRONIC

RSE6020 6/15 KG (2/5G) DELUXE

ORDER CODES

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

XRSE1030

- Splash proof
- PSE2006 waterproof (fully submergable)

PORTION SCALE ELECTRONIC

PSE0006 - 3/6KG (1/2G) PSE0015 - 6/15KG (2/5G) PSE0030 - 15/30KG (5/10G)

RECHARBEABLE BATTERY FOR DS673

(PSE0006/15/30)

XRSE1030

PORTION SCALE ELECTRONIC

PSE2006

3/6KG (1/2g) S/STEEL

Note

Battery not included

FEATURES

- Complete dual display
- Integrated cassette to main chassis of scale
- Robust construction

- Network ready (ethernet) Camera output for CCTV
- Fully customisable label printing







DIGITAL PRINTING SCALE WITH DUAL POLE DISPLAY-SM320-P

RSE3015 15KG/5G

SM320 **EXCLUSIVE TO BCE**

FEATURES

- Essential to accurately weigh and price your produce
- Platform size: 300 X 280MM
- Customer and operator displays

- Extremely low power consumption (3W AC / 0.1W DC)
- High contrast LCD display
- From 0KG 6KG (2G increments); from 6KG 15KG (5G increments)





6/15KG (2/5G)

OTHER ORDER CODES

RECHARBEABLE BATTERY FOR DS673 (PSE0006/15/30)

XRSE1030





SCALES

FEATURES

- Ideal for goods receiving and stock checks
- Robust and designed for heavy use
- Selectable automatic shut off time
- Intelligent power control
- Rechargeable battery for 40 hours (option)
- KG/lb Conversion
- Advanced weighing technology
- PSE1060 60KG = 20G increments
- PSE1150 150KG = 50G increments
- PSE1300 300KG = 100G increments



PLATFORM SCALE ELECTRONIC

PSE1060

60KG

380 X 380MM (PSE1060)

OTHER ORDER CODES

PLATFORM SCALE ELECTRONIC

PSE1150 - 150KG

PSE1300 - 300KG

360 X 480MM (PSE1150 and PSE1300)

RECHARGEABLE BATTERY FOR PSE1060/PSE1150/PSE1300

XPSE0009

FEATURES

- Essential for any busy butchery to accurately weigh carcasses
- S/Steel fold down weighing plate
- Galvanised hooks
- Suitable for carcass up to 300KG
- Weight in 100G increments
- Strong and durable
- Robust construction
- Includes digital control
- Large LED display



PLATFORM / CARCASS SCALE ELECTRONIC PSM3300

300KG

Note Free installation in South Africa

Stand sold separately





CHEFEQUIP RANGE

FEATURES

JACKETS

- It is not just a Chef's jacket, it is a tool of trade and we take great care to perfect our uniform jackets at a genuinely good price
- · ChefEquip garments are based on the traditions of chef's uniforms and retain all the features that guarantee comfort and style
- Our fabrics and trims have been extensively tested and proven to maintain appearance and structure after prolonged wear and commercial laundry

TROUSERS

Traditional jean cut or baggy fit, offer comfort and style to enhance the total look

BENEFITS OF THE CHEFEQUIP BAGGY

- Elasticated waist designed not to bite into the skin after long hours in the kitchen
- Designed and cut for maximum ease of movement and comfort
- Two deep side pockets and one rear pocket
- Multifit and unises
- Baggy fit allows for improved air circulation around the lower body and legs
- Commercial laundry tested and approved
- High quality manufacturing for long life wear

ELASTIC WAIST BAND FOR COMFORT AND FLEXIBILITY OF SIZE. ADDITIONAL SIZES MADE TO ORDER.

We are committed to creating an innovative and advanced line of products specifically designed to allow you to maintain an impeccable image in your workplace. The ChefEquip range is about modern innovative design as well as comfort, made from a fabric blend of polyester/ cotton, giving more durability with less weight.

CONVERSION TABLES FOR CHEF JACKETS AND TROUSERS

						CH	EST								
	ALPHA SIZE	Х	S	9	5	ı	/		L	Х	(L	2	XL	3	XL
LADIES CHEF JACKETS	IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52	54
	METRIC SIZE (cm)	71,	/76	81,	/86	91	/97	102	/107	112	/117	122	/127	132	2/137

						H	ΗP								
	ALPHA SIZE	Х	'S	9	5	ı	M		L	X	(L	2	XL	3>	ΚL
LADIES PANTS	IMPERIAL SIZE (inch)	32	34	36	38	40	42	42	44	46	48	50	52	54	56
	METRIC SIZE (cm)	81,	/86	91,	/97	102	/107	112	/117	122	/127	132	/137	142/	/147
						•						•			

						CH	IEST								
	ALPHA SIZE	Х	'S	9	5	N	N	-	L	Х	L	2)	K L	32	K L
MENS CHEF JACKETS	IMPERIAL SIZE (inch)	28	30	32	34	36	38	40	42	44	46	48	50	52	54
	METRIC SIZE (cm)	71,	/76	81,	/86	91	/97	102	/107	112,	117	122,	/127	132	/137

		WAIST													
OLICEDS AND	ALPHA SIZE	Х	'S	9		N	Λ	L		X	(L	2)	(L	3)	K L
	IMPERIAL SIZE (inch)	26	28	30	32	34	36	38	40	42	44	46	48	50	52
GIE PANTS	METRIC SIZE (cm)	71,	/76	81,	/86	91/	97	102,	/107	112,	/117	122,	/127	132,	/137





BASIC CHEF JACKETS - LADIES - LONG SLEEVE

Elegantly shaped to enhance the female form, yet styled in a manner to instill pride and confidence, while working in a hot busy kitchen. The fabric is a durable soft poly cotton will, to guarantee ease of movement and comfort. Double breasted button closure, turn-back slit cuffs, tapered waist line and thermometer sleeve pocket.



WHITE

UNI6010 - X SMALL UNI6011 - SMALL UNI6012 - MEDIUM UNI6013 - LARGE UNI6014 - X LARGE UNI6015 - XX LARGE UNI6016 - XXX LARGE

EXECUTIVE CHEF JACKETS - MEN - LONG SLEEVE

Tailored executive jacket with vertical full black piping, providing a flattering line to broaden the chest and slim the waist. Piping on french cuffs and collar. Welt chest pocket and sleeve thermometer pocket finish the sophisticated style. Also available in short sleeve for the executive chef who prefers less arm coverage.



WHITE

UNI2020 - X SMALL UNI2021 - SMALL UNI2022 - MEDIUM UNI2023 - LARGE UNI2024 - X LARGE UNI2025 - XX LARGE UNI2026 - XXX LARGE

CONTRAST CHEF JACKETS - LONG SLEEVE

Simple elegance and functional comfort jacket. Double breasted poly-cotton jacket with black contrast on the collar and turn-back cuffs. Chest pocket, thermometer pocket and black removable studs



WHITE

UNI5020 - X SMALL UNI5021 - SMALL UNI5022 - MEDIUM UNI5023 - LARGE UNI5024 - X LARGE UNI5025 - XX LARGE UNI5026 - XXX LARGE



Double breasted jacket in soft durable poly cotton, eight pearl buttons, turn-back cuffs (long sleeves only) with thermometer pocket on left sleeve



WHITE

UNI1020 - X SMALL UNI1021 - SMALL UNI1022 - MEDIUM UNI1023 - LARGE UNI1024 - X LARGE UNI1025 - XX LARGE UNI1026 - XXX LARGE



BLACK UNI7020 - X SMALL UNI7021 - SMALL UNI7022 - MEDIUM UNI7023 - LARGE UNI7024 - X LARGE UNI7025 - XX LARGE UNI7026 - XXX LARGE

BASIC CHEF JACKETS - LONG SLEEVE





WHITE

UNI0010 - X SMALL UNI0011 - SMALL UNI0012 - MEDIUM UNI0013 - LARGE UNI0014 - X LARGE UNI0015 - XX LARGE UNI0016 - XXX LARGE





BLACK

UNI7010 - X SMALL UNI7011 - SMALL UNI7012 - MEDIUM UNI7013 - LARGE UNI7014 - X LARGE UNI7015 - XX LARGE UNI7016 - XXX LARGE



LAUNDRY COATS - SHORT SLEEVE





WHITE

UNI0020 - X SMALL UNI0021 - SMALL UNI0022 - MEDIUM UNI0023 - LARGE UNI0024 - X LARGE UNI0025 - XX LARGE UNI0026 - XXX LARGE

UTILITY COATS - SHORT SLEEVE





WHITE

UNI0040 - X SMALL UNI0041 - SMALL UNI0042 - MEDIUM UNI0043 - LARGE UNI0044 - X LARGE UNI0045 - XX LARGE UNI0046 - XXX LARGE

JACKETS - BASIC LONG SLEEVE





DENIM

UNI9010 - X SMALL UNI9011 - SMALL UNI9012 - MEDIUM UNI9013 - LARGE UNI9014 - X LARGE UNI9015 - XX LARGE UNI9016 - XXX LARGE

CHEF TROUSERS - LADIES

Classic comfort and style in these easy to wear baggy pants. Elastic waist band with drawcord, back pockets with flaps, side pockets and back patch pocket, boot-leg. Poly cotton for comfort and durability.

Traditional blue and white check chef trousers with zip. Yarn dyed poly cotton trousers. Side pockets and one back pocket. Back elastic waist band.







Black

BLUE CHECK

UNI1030 - X SMALL UNI1031 - SMALL UNI1032 - MEDIUM UNI1033 - LARGE UNI1034 - X LARGE

UNI1035 - XX LARGE UNI1036 - XXX LARGE

BLACK - ZIP

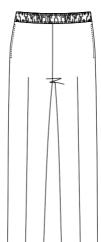
UNI3060 - X SMALL UNI3061 - SMALL UNI3062 - MEDIUM UNI3063 - LARGE

UNI3064 - X LARGE UNI3065 - XX LARGE UNI3066 - XXX LARGE

CHEF TROUSERS - BAGGIES

Classic comfort and style in these easy to wear baggy trousers. Elastic waist band, side pockets and back patch pocket. Poly cotton for comfort and durability.







Black/White Check



BLACK/WHITE CHECK

UNI3030 - X SMALL UNI3031 - SMALL UNI3032 - MEDIUM

UNI3033 - LARGE UNI3034 - X LARGE

UNI3035 - XX LARGE UNI3036 - XXX LARGE

BLACK

UNI3040 - X SMALL UNI3041 - SMALL UNI3042 - MEDIUM UNI3043 - LARGE

UNI3044 - X LARGE UNI3045 - XX LARGE UNI3046 - XXX LARGE





CHEF TROUSERS - CARGO

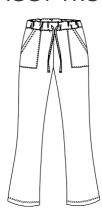
Poly cotton cargo trousers with 5cm pliable elastic band for comfort. Double stitching reinforced seams, and bar tacked throughout. Mock fly and spacious thigh styling. Two side leg cargo pockets with velcro flap closure and two back pockets. These pants offer functionality and comfort, providing the professional chef with the styling required in a busy kitchen.



BLACK

UNI2030 - X SMALL UNI2031 - SMALL UNI2032 - MEDIUM UNI2033 - LARGE UNI2034 - X LARGE UNI2035 - XX LARGE UNI2036 - XXX LARGE

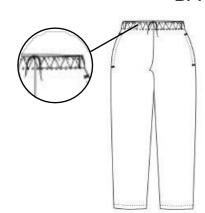
BAGGY TROUSERS - DRAW CORD - LADIES



WHITE

UNI6030 - X SMALL UNI6031 - SMALL UNI6032 - MEDIUM UNI6033 - LARGE UNI6034 - X LARGE UNI6035 - XX LARGE UNI6036 - XXX LARGE

BAGGIES - DRAW CORD



BLACK UNI7040 - X SMALL UNI7041 - SMALL UNI7042 - MEDIUM UNI7043 - LARGE UNI7044 - X LARGE UNI7045 - XX LARGE UNI7046 - XXX LARGE

BIB APRONS - STRIPED

BLOOD AND FAT APRON



FULL BIB - BLUE

UNI4017 - BUTCHERS APRON

UNI4024 - BUTCHERS APRON - VALUE

BLACK

UNI4038 - PIN STRIPE

UNI4039 - CHALK STRIPE

BIB APRON

POLY COTTON WITH TWO DIVISIONS POCKET







WHITE PVC UNI4040 90 X 120CM



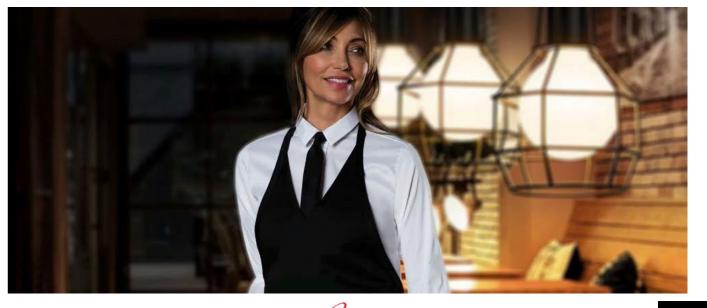
TUXEDO APRONS

Poly cotton with two divisions pocket

BLACK UNI4031







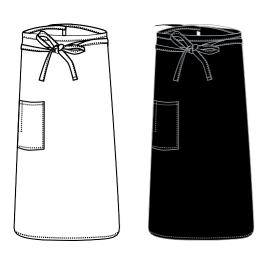




FULL BIB APRONS

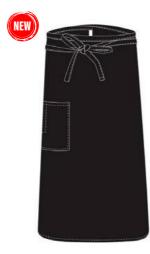
Poly cotton bib aprons with curved pockets BLACK UNI4018 WHITE UNI4019

BISTRO APRONS



Poly cotton with two divisions pocket

BLACK UNI4022 WHITE UNI4023



DENIM UNI9002

DENIM

UNI9003

BAR APRONS





BLACK UNI4020 WHITE UNI4021



DENIM UNI9001

HOUSEKEEPING UNIFORM 3PC - LADIES

Poly cotton short sleeve ladies three-piece navy blue with white collar, sleevepin-ups, v-front apron framed overall. Consists of overall, apron and head piece.



NAVY AND WHITE

UNISO30 - X SMALL UNISO31 - SMALL UNISO32 - MEDIUM UNISO33 - LARGE UNISO34 - X LARGE UNISO35 - XX LARGE UNISO36 - XXX LARGE



ACCESSORIES



CHEFS HAT UNI5016 POLY COTTON



SKULL CAP UNI5013 BLACK TIE AT BACK



WHITE BEANIE UNI5014 WHITE POLY COTTON



BLACK BEANIE UNI5015 BLACK POLY COTTON



EZI BREATHE HAT UNI5018 WHITE WITH VELCRO



EZI BREATHE HAT
UNI5019
BLACK
WITH INTERNAL SWEAT
BAND AND ELASTIC BACK



TRIANGLE NECK TIE UNI5010 WHITE







DISPOSABLES

FEATURES

- Ideal for delis, industrial kitchens and serving areas for hygienic purposes
- Used in the handling of food to prevent contamination of food
- · Easily disposable allowing employees to use new aprons, gloves and mop caps, daily or with every application



SHOE COVERS UDS0001 BLUE PACK OF 100



SLEEVE PROTECTOR UDS1001 PACK OF 100



CHEF HAT UDC0002 PACK OF 50



MOP CAPS PACK OF 100 UDC2001 • UDC0001 • UDC1001 • UDC3001 • UDC4001 • UDC4001



DISPOSABLES

GLOVES



DELI GLOVES UDG0001 PACK OF 100



DELI GLOVES - BLUE UDG0002 PACK OF 100



INDUSTRIAL HEAVY DUTY
GLOVES
UDG1001



NITRILE POWDER FREE GLOVES UDN0001 MEDIUM - BLUE PACK OF 100



LATEX GLOVES UDL0001 POWDER FREE PACK OF 100



APRON UDA0001 PACK OF 100 10 MICRONS



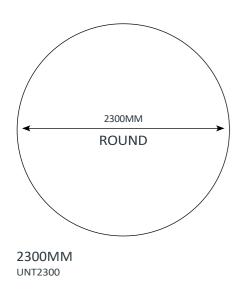
DISPOSABLE VINYL GLOVES
UDV0001
POWDER FREE
PACK OF 100

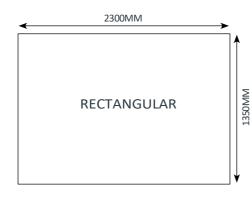


CHEFWARE

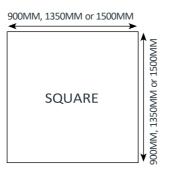
TABLE CLOTHS - WHITE

Our ChefEquip table linen is made from the finest 65% polyester/35% cotton blend fabrication. Our fabric is durable and has been extensively tested and proven to maintain quality and shape after extensive laundry services. We guarantee high quality manufacturing.



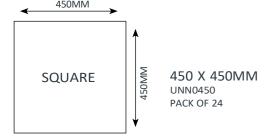


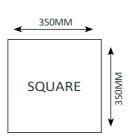




900 X 900MM UNT0900 1350 X 1350MM UNT1350 1500 X 1500MM UNT5150

NAPKINS - WHITE





350 X 350MM UNN0350 PACK OF 24





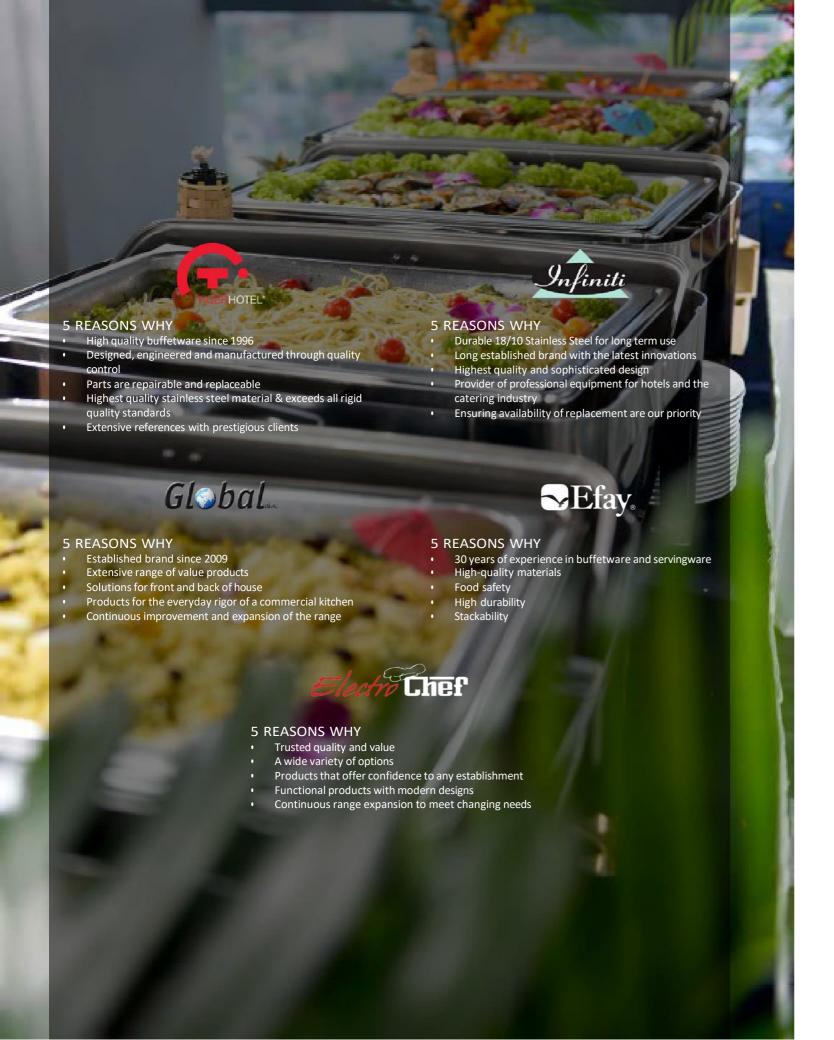
Buffetware & Serveware

Enhance any dining presentation with our ranges from world class brands such as Tiger, Infinity and Efay. Our ranges offer both contemporary and classic designs that are beautiful and functional.

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CHAFING DISHES



EURI



ROUND ROLL TOP CRE0001 : 515 X 497 X 468MM











RECTANGULAR ROLL TOP

CDE0008

DIMENSIONS : 667 X 488 X 452MM CAPACITY







IBIS



STACKABLE UP TO 5 CHAFERS

ROUND ROLL TOP CRI0002

DIMENSIONS

: 515 X 518 X 470MM : 6.5LT











Hydraulic Stackable motion



STACKABLE UP TO 5 CHAFERS

CAPACITY







: 667 X 485 X 452MM

motion

Note Euri and ibis heating elements - refer to page 342



EURI/IBIS ACCESSORIES



INSERT ROUND 1 DIV

IRP0388 **PORCELAIN**

: 388 X 66MM DIMENSIONS

: 5LT CAPACITY



INSERT FULL

IFP1065 **PORCELAIN**

DIMENSIONS : 534 X 329 X 63MM

CAPACITY : 7LT



INSERT HALF

IHP0065 **PORCELAIN**

DIMENSIONS : 267 X 329 X 63MM

CAPACITY : 4LT



INSERT ROUND

IRS0350 S/STEEL

DIMENSIONS : 383 X 66MM CAPACITY : 6.5LT



INSERT ROUND HALF

IRS1387 S/STEEL

DIMENSIONS

: 385 X 68MM CAPACITY : 2.7LT



ELECTRIC HEATER PLATE

: 2LT

INSERT ROUND 2 DIV

: 388 X 66MM

: 328 X 70MM

: 178 X 329 X 63MM

: 4LT

: 3.5LT

IRP1388

PORCELAIN

DIMENSIONS

PORCELAIN

DIMENSIONS

INSERT THIRD

CAPACITY

IPT0065

CAPACITY

PORCELAIN

DIMENSIONS

CAPACITY

IRP1328

DIGITAL CONTROLLER

AND TEMP SENSOR

DIMENSIONS : 235 X 200 X 37MM **POWER**

: 230V - 50Hz - 470W

Compatible with oblong and round

Roll top chaffing dishes

CHAFER STACKING TROLLEY

FEATURES

Stacks 5 chafers on each side in total 10 chafers



IBIS

CST1001

DIMENSIONS : 980 X 695 X 1546MM

Note

Chafers not included





STACKABLE UP TO 5 CHAFERS



STC1000 STACKING TROLLEY PVC COVER IBIS

Note

Chafers not included

BUFFETWARE & SERVINGWARE

INDUCTION CHAFING DISHES

SMART W



ROUND WITH GLASS LID

CIR2065

DIMENSIONS : 440 X 490 X 195MM CAPACITY : 6.5LT





CIS1002

Note

DIMENSIONS

Burner included

STAND ROUND





: 350 X 440 X 140MM



motion

Hydraulic 100.000 open close



Note

Spoon not included



SQUARE WITH GLASS LID

CIS1055

DIMENSIONS : 410 X 440 X 180MM CAPACITY : 5.5LT





Hydraulic 100.000 motion



STAND SQUARE

CIS1003

DIMENSIONS : 405 X 455 X 140MM

Note

Burner included



SERVING SPOON HOLDER CIS0001

Note

Spoon not included







INDUCTION CHAFING DISHES

SMART / SMART W ACCESSORIES

SMART W



RECTANGULAR WITH GLASS LID

CIR0008 DIMENSIONS CAPACITY





Hydraulic 100.000

motion

SERVING SPOON HOLDER CIS0001 Note Spoon not included



STAND RECTANGULAR

CIS1004

DIMENSIONS : 565 X 440 X 140MM

Note Burners included

SMART





ROUND WITH GLASS LID

CIR0065 DIMENSIONS

: 435 X 505 X 202MM CAPACITY : 6.5LT







Hydraulic



SERVING SPOON **HOLDER**



STAND ROUND

CIS0002

DIMENSIONS : 410 X 295 X 150MM

Note

Burner included



SQUARE WITH GLASS LID

CIS0055

DIMENSIONS CAPACITY

: 453 X 407 X 195MM : 5.5LT







Hydraulic

Dripless

STAND SQUARE

CIS0003

DIMENSIONS : 415 X 353 X 150MM











INSERT ROUND

IRP0388 **PORCELAIN**

DIMENSIONS : 388 X 66MM : 5LT CAPACITY



INSERT ROUND 2 DIV

IRP1388

PORCELAIN

DIMENSIONS : 388 X 66MM CAPACITY : 4LT



INSERT ROUND - 3 DIV

IRP2388 PORCELAIN

DIMENSIONS :388MM CAPACITY : 3LT



INSERT GN2/3

IPO0005 PORCELAIN

DIMENSIONS : 329 X 355 X 63MM CAPACITY



INSERT GN2/3 - 2 DIV

ITP1000 PORCELAIN

DIMENSIONS : 329 X 355 X 63MM

CAPACITY : 3LT



INSERT ROUND

IRS0350 S/STEEL

DIMENSIONS : 383 X 66MM CAPACITY : 6.5LT



INSERT ROUND 1/2 LARGE

IRS1387 S/STEEL

DIMENSIONS : 385 X 68MM CAPACITY : 2.7LT



FOOD PAN INSERT

FPI0001

S/STEEL

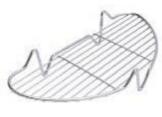
: GN2/3 DIMENSIONS : 335 X 325 X 65MM CAPACITY : 5.5LT



DRAINAGE GRID ROUND

DGR0310

DIMENSIONS : 310MM



DRAINAGE GRID ROUND 1/2 DGR0155 S/STEEL



DRAINAGE GRID GN2/3 DGR0001

S/STEEL



FUEL HOLDER CUP FHC0001 S/STEEL



INDUCTION HOB AND STANDS



URN



HOB TOUCH PANEL

IHT0001

(1.0KW, BUILT-IN)

POWER

: Output power 1000W as max

FREQUENCY : 50Hz

DIMENSIONS : 355 x 355 x 72MM



ANTI SKID SILICONE PAD

ASP0001

: 265MM Diameter

MATERIAL : Silicone

COATING : Front: Silky coating BACK : Non-slip coating FRONT : Matt embossed

> soft finishing : Glossy finish



STAND SQUARE

IHS1001 S/STEEL

DIMENSIONS : 417 X 459 X 85MM



STAND RECTANGULAR

IHS1002

BACK

S/STEEL

DIMENSIONS : 458 X 576 X 84MM



MINI INDUCTION

CST0001

SIZE : 360 X 360 X 174MM

: 3.95KG



CHAFER SPRING HEATER

CSH0001

VOLTAGE : 220V - 230V - 400W



REMOTE CONTROL

IHT0002





SMART W

SOUP URN WITH GLASS LID

: 10LT

SSU0010

DIMENSIONS : 474 X 434 X 303MM CAPACITY

100.000 Induction

open close compatible **Ø**

Hydraulic



ROUND STAND

SRS0002

DIMENSIONS : 300 X 420 X 140MM

Note

Including burner

MINI SAUCE/CHAFING DISH



MINI ODIN

CDM0002

DIMENSIONS : 235 X 235 X 310MM CAPACITY : 800ML

Note

Porcelain tray included



INSERT ROUND MINI PORCELAIN

IRM0208

DIMENSIONS : 208MM CAPACITY : 800ML



MINI CDM0001

DIMENSIONS : 270 X 270 X 310MM

CAPACITY : 800ML

Note

Porcelain tray included



CHAFER SPRING HEATER

CSH0001

VOLTAGE : 220V - 230V - 400W





INDUCTION CHAFING DISHES

ARTISAN COLLECTION

INDUCTION CHAFING DISHES

T-COLLECTION

SQUARE WITH

GLASS LID

CIS3055

MATERIAL : S/STEEL : 395 X 429.5 X 176.5MM

CAPACITY: 5.5LT

WEIGHT : 7.5KG









ROUND WITH GLASS LID

CIR3065

MATERIAL : S/STEEL

SIZE : 420 X 484.5 X 155.5MM

CAPACITY: 6LT WEIGHT : 7.6KG











MAGNETIC INDUCTION LID MID1000 FOR (IWR0001)









SQUARE STAND

CIS1005

MATERIAL : S/STEEL

: 465 X 372 X 251MM

WEIGHT : 3.92KG

Note

Magnetic burner included



CIS1006

MATERIAL

WEIGHT

Note

Magnetic burner included



INSERT SQUARE PAN

SQUARE CHAFER

WITH WOODEN HANDLE

: ALUMUNIUM BODY

: 460 X 280 X 206MM : 4.5LT

ISS0003

CIS4045

MATERIAL

SIZE CAPACITY

MATERIAL

SIZE : 340 X 66 X 65MM CAPACITY: 4.5LT



ROUND CHAFER CIR4045

WITH WOODEN HANDLE

MATERIAL : ALUMUNIUM BODY : 449 X 330 X 209MM : 4.5LT

SIZE CAPACITY



INSERT ROUND PAN

IRS0002

MATERIAL : S/STEEL SIZE : 328 X 66MM CAPACITY : 4.5LT



COLD DISPLAYS





SWATCH CDU0001 S/STEEL POLYCARBONATE, COVER 608 X 433 X 284MM

Note

2 ice packs included



HI-LINE CDU0002 S/STEEL POLYCARBONATE, COVER 596 X 416 X 285MM

Note

2 ice packs included



T-COLLECTION (GN1/1) CDT0004 530 X 325 X 160MM

Note

2 ice packs included



COLD DISPLAY ACCESSORIES



DOME COVER POLYCARBONATE DCP0002 575 X 354 X 217MM



DISPLAY TRAY RECTANGULAR GN1/1 CDT0001 S/STEEL - 526 X 325 X 16MM



PORCELAIN TRAY DISPLAY GN1/1 CDT0025 500 X 306 X 33MM



PORCELAIN TRAY DISPLAY GN1/2 CDT1025 252 X 306 X 33MM



ICE PACK CDI1001 250 X 200 X 30MM



DOMINO

MODULAR BUFFET SYSTEM



JUICE DISPENSER

DJD0035 CAPACITY

: 3.7LT

DIMENSIONS : 250 X 330 X 434MM



MILK DISPENSER

DMD0005

CAPACITY : 5LT

DIMENSIONS : 250 X 324 X 458MM



CEREAL DISPENSER SINGLE

DCD0037

CAPACITY : 3.7LT

DIMENSIONS : 250 X 264 X 621MM



MODULAR BUFFET SYSTEM ACCESSORIES

BUFFETWARE & SERVINGWARE

MODULAR BUFFET SYSTEM ACCESSORIES

BUFFETWARE & SERVINGWARE

DOMINO



DISH STAND ROUND DDS0250 250 X 250 X 103MM



DISH STAND ROUND DDS0350 350 X 350 X 103MM



EXTENDIBLE LEGS DEL0004 4 PIECE SET



INSERT ROUND
IRP0328
PORCELAIN
DIMENSIONS : 328 X 70MM
CAPACITY : 3.5LT



WOODEN TRAY ROUND DWT0350 350MM



INSERT ROUND - 2 DIV



DIMENSIONS : 388 X 66MM CAPACITY : 4LT



MARBLE TRAY ROUND DMT0350 350MM





HEATING LAMP WITH CLAMP
DHL1000
176 X 350 X 657MM





FOOD TAG - TWIN ARM FTT0150 S/STEEL

157MM





SERVING FORK DSF0260 280MM SERVING SPOON DSS0260 280MM



RECTANGULAR COMPLETE MODULAR

DOMINO



COLD DISPLAY W/O DOME COVER DCD2002 615 X 350 X 103MM

Note





BREAD BASKET DBB0004 490 x 305 x 100MM

BREAD CUTTING

615 X 350 X 116MM

DBC0001

BOARD ON STAND



DOME COVER **POLYCARBONATE** DCP0002 575 X 355 X 216MM



COLD DISPLAY AND COVER DCD1001 615 X 355 X 297MM





ICE PACK CDI1001 255 X 200MM



DISH STAND GN1/1 RECTANGULAR DDS1010 S/STEEL 615 X 350 X 101MM



WOODEN TRAY GN 1/1 RECTANGULAR DWT0550 527 X 321 X 28MM



BREAD CUTTING **BOARD RECTANGULAR** DBC0002 526 X 325 X 28MM



TRAY DISPLAY GN1/1 POLYCARBONATÉ CDT0025 500 X 306 X 33MM



TRAY DISPLAY GN1/2 POLYCARBONATE CDT1025 252 X 306 X 33MM



DISPLAY TRAY GN1/1 RECTANGULAR CDT0001 S/STEEL 526 X 325 X 16MM



MARBLE TRAY GN1/1 RECTANGULAR DMT0550 525 X 325 X 22MM

DISPENSERS

ODIN



JUICE DISPENSER 3.7LT

JDO0037

DIMENSIONS : 325 X 200 X 460MM



JUICE DISPENSER 7LT

JDO0007

DIMENSIONS : 325 X 195 X 560MM



MILK DISPENSER WITH ICE CORE 5LT MD00005

DIMENSIONS : 325 X 200 X 430MM



EURI

JUICE DISPENSER 7LT

DIMENSIONS : 285 X 285 X 590MM

OTHER ORDER CODES **DRIP TRAY** XJD00003





COFFEE URN 12LT

DIMENSIONS : 315 X 315 X 575MM

OTHER ORDER CODES **DRIP TRAY** XJD00003







MILK DISPENSER 5LT

MDR0005

DIMENSIONS : 335 X 192 X 460MM



JUICE DISPENSER 3.8LT JDR0038

DIMENSIONS : 344 X 223 X 490MM

TEA URN

SAMOVAR

Automatic switch off element

Tap with lime filter

Energy saving keep-warm function

Boil-dry protection - automatic shut-off

CEREAL DISPENSERS

FEATURES

- Samovar electric tea urn
- 5LT capacity
- 1.3LT tea pot included
- 18/10 S/Steel mirror polished



TEA URN ELECTRIC STU0005 VOLTAGE : 220V

OTHER MODELS ARE AVAILABLE 3LT to 15LT capacity S/Steel or gold finish



S/STEEL COFFEE POTS



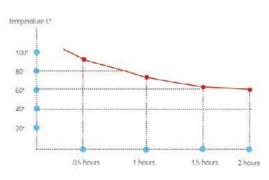
VACUUM THERMO JUG

JVT0400 - 400ML JVT0700 - 700ML JVT1000 - 1000ML JVT1500 - 1500ML











SINGLE CDS0037 S/STEEL

POLYCARBONATE CYLINDER DIMENSIONS : 265 X 200 X 595MM

CAPACITY : 3.7LT



DOUBLE CDD0074

S/STEEL

POLYCARBONATE CYLINDER DIMENSIONS : 215 X 310 X 595MM

CAPACITY : 7.4LT



TRIPLE CDT0011

S/STEEL

POLYCARBONATE CYLINDER

DIMENSIONS : 265 X 265 X 595MM CAPACITY

: 11LT



FRUIT DISPENSER

SWIVEL FDS0001 S/STEEL

DIMENSIONS : 328 X 565MM







BUFFETWARE & SERVINGWARE

FRUIT, PASTRY AND CAKE STANDS T - COLLECTION



FRUIT STAND 1 - TIER FTS0001 DIMENSIONS: D325 X H200MM



FRUIT STAND 3 - TIER

DIMENSIONS: D375 X H530MM



PASTRY STAND 3 - TIER DIMENSIONS: D438 X H495MM



TEA CAKE STAND 3 - TIER

TCS0027

FTS0003

DIMENSIONS: L256 X W256 X H421MM

Note

27CM plates not included



SWIVEL

SWIVEL HIGH TEA STAND

TST0003

SIZE : 368 x 202 x 428MM WEIGHT: 2.17KG

TREASURE STAND SET

FEATURES

- S/Steel spiral stands with solid wood base with back marble laminate
- 3 changeable heights for multiple display options
- 36 shooter glasses (excluded)



TREASURE STAND SET COMPLETE

TSS0001

• BASE STAND : 400 X 400 X 55MM

• SPIRAL STAND X 12 - 18CM • SPIRAL STAND X 12 - 24CM

• SPIRAL STAND X 12 - 30CM

Note

Glasses not included

SHOOTER GLASS 48 UNITS

BR1.69249 CAPACITY

: 44ML

STEEL RISER



CEREAL DISPENSER CONTAINER

VINTAGE THREE STEP RISER GN1/1

TSR0003 **BRONZE**

DIMENSIONS : 590 X 325 X 403MM

: 4.09KG WEIGHT

WOOD TRAY



STACKABLE

GRAY ASH

WDT0040 DIMENSIONS

: 530 X 325 X 40MM WEIGHT : 1.00KG

LUCITE TRAY



 $2LT \times 3 (6 LT)$ CDT0003 DIMENSIONS: 530 X 162 X 278MM WEIGHT : 3.95KG



ICE WHITE

TLT0530

DIMENSIONS : 530 X 325 X 75MM

WEIGHT : 3.16KG

HEATING LAMP STAND



GOOSENECK 2-LIGHT VINTAGE

HLT0760

RATING : 110V, 250W/230V, 375W (max)

: 304 X 474 X 761MM DIMENSIONS

: 7.45KG WEIGHT



JUICE DISPENSER





SQUARE 7LT

JDS0007

DIMENSIONS : 286 X W392 X 399MM

: 5.55KG



CONDIMENT SET PUNCH BOWL





4 JARS + SPOONS +TRAY

CSS4000 DIMENSIONS





20LT PBS0020 446 X 276MM

14LT PBS0014 375 X 247MM

ROOM SERVICE TROLLEY AND HOT FOOD WARMER



ROOM SERVICE TROLLEY ROYAL

RST1002 MELAMINE COATED POLYWOOD, COATED FOLDABLE LEGS TIP-UP AND STACKABLE STRUCTURE

DIMENSIONS : 1200 X 980 X 750MM



HOT FOOD WARMER THERMO CONTROLLED

HFW0001

DIMENSIONS : 390 X 370 X 495MM

VOLTAGE : 230V TEMPERATURE : MAX 70°C

ROLL TOP CHAFING DISHES



FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with S/Steel 65mm insert, water pan and holder for Global Chafing Fuel
- Clutch system prevents unexpected lid closure

- Ventilation holes reduce condensation
- Detachable cover for easy handling and cleaning
- Two way heating, fuel or heating element
- Water return water channel on the lid directs condensation into the water pan

CLASSIC



ROUND

CRI0330 - 330MM CRI0380 - 380MM



RECTANGULAR CRI1001

Note

Use the Infiniti 'round' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel

CONTEMPORARY



ROUND

CRI1330 - 330MM CRI1380 - 380MM



RECTANGULAR CRI0001

Note

Use the Infiniti 'rectangular' electric heating element which can easily be fitted to each chafer as an alternative to Global Chafing Fuel

INSERTS FOR CHAFERS - ROUND



HALF IIR1380 190 X 65MM - S/STEEL



FULL

IIR0330 - 330 x 65MM - S/STEEL IIR0380 - 380 x 65MM - S/STEEL



Gastronorm porcelain and S/Steel inserts fit Infiniti chafers perfectly



COFFEE URNS

ELECTRIC HEATING ELEMENTS

FEATURES

· Infiniti heating elements are available for the round and rectangular chafing dishes as well as the soup tureens



ROUND ELEMENT CDB0004



RECTANGULAR **ELEMENT** CDB0003





SOUP TUREENS

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel Polished mirror finish
- Unit comes complete with S/Steel insert, water pan and holder for Global Chafing Fuel
- Sleek and elegantly designed S/Steel handles



CLASSIC 10LT STI1010

- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Soup tureen can be filled in the kitchen, then taken to the buffet
- Two way heating, fuel or heating element
- For best results, preheat tureen



CONTEMPORARY 10LT STI0010

Note Use the Infiniti electric heating element which can easily be fitted to each soup tureen as an alternative to Global Chafing Fuel



- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Unit comes complete with S/Steel insert, water pan and holder for Global Chafing Fuel



CLASSIC 6LT CUI1006

- Completely detachable faucet
- Available with 'Contemporary' modern leg design in S/Steel finish or 'Classic' timeless leg design with chrome plated finish
- Two way heating, fuel or heating element
- Features all S/Steel faucet, which is NSF listed and lead cadmium free



CONTEMPORARY 6LT CUI0006

Note

Coffee must first be brewed at a normal temperature of 92°C then poured into the coffee urn for buffet serving. To maintain serving temperature apply heat source immediately. For best results, preheat urn.

JUICE DISPENSERS

FEATURES

- 18/10 S/Steel
- Unit comes complete with cover, ice tube and transparent food grade
- Ice tube filled with ice keeps beverage cold
- All S/Steel faucet which is NSF listed and Lead Cadmium free
- Good for outdoors where there is no electricity
- Cover protects juice from bees, flies and insects
- Available with 'Contemporary' modern leg design in stainless steel finish or 'Classic' timeless leg design
- Easy to clean residue pulp by unscrewing the faucet cap



CLASSIC 7LT JDI1007



CONTEMPORARY 7LT JDI0007



Ice tube can be refilled with ice to keep juice chilled for the duration of a buffet breakfast







CEREAL DISPENSER MILK PAIL

FEATURES

- Heavy gauge 18/10 S/Steel
- Polished mirror finish
- Good portion control, dispenses cereal to requirements
- Unit complete with lid, oblong base and food grade container



FEATURES

- Heavy gauge 18/10 S/Steel
- Polished mirror finish
- Resembles farm milk pail
- Can be used for hot or cold milk as the urn is insulated
- Refillable ice tube keeps milk chilled



Note

Ice tube can be refilled with ice to keep milk chilled for the duration of a buffet breakfast

INSERT GN2/3

PORCELAIN

ITP1165

65MM

INSERTS FOR CHAFING DISHES

FEATURES

- Porcelain inserts offer a more presentable alternative to the traditional S/Steel
- Food retains original colouring throughout the buffet serving
- High quality gastronorm porcelain inserts



BUSERELAN1/1

IFP1065 65MM



INSERT GN1/2 PORCELAIN IHP1065 65MM



INSERT ROUND PORCELAIN **DIVIDED** IRP2065 330MM - 2.2LT



INSERT GN1/3 PORCELAIN ITP1065



PUNCH BOWL

CONFECTIONARY FUNNEL

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



WITH RIM PBI0015 15LT



Heavy gauge 18/10 corrosion resistant S/Steel

FEATURES

FUNNEL & STAND COMPLETE

ICE BUCKET AND TONGS

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Double walled ice bucket keeps ice from melting over longer periods of time
- Ideal for room service



ICE TONGS ITI0160 160MM



ICE BUCKET DOUBLE WALL IBI0012

ICE BUCKETS

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



1 BOTTLE IBI0048 4.8LT 2 BOTTLES IBI0065 6.5LT

ICE BUCKET STAND

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- For use with IBI0048 and IBI0065



BUCKET ISI0196 198MM **STAND** ISI0220 220MM











BUFFETWARE & SERVINGWARE

STANDS

JAM/CONDIMENT STATION

Heavy gauge 18/10 corrosion resistant S/Steel

Polished mirror finish that is maintenance free

FEATURES

VINEGAR AND OLIVE OIL SET

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



VINEGAR AND OLIVE OIL SET IVO0001

Note Available on request only



CLASSIC IJS0003 492 X 120 x 163MM CAPACITY 280ML

SNACK TRAY

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



3 PIECE ISN0001 177 X 190 X 58MM

DOME CLOCHES

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



IDC0158 - 158MM IDC0210 - 210MM IDC0252 - 252MM

Note

Available on request only





FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



CAKE STAND 3 - TIER ICS0003 670MM (H) 258MM TRAY 385MM TRAY 512MM TRAY



FEATURES

Polished mirror finish

CAKE STAND 2 - TIER ICS1002 211MM (H) 125MM TRAY 158MM TRAY

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- 3 Tier stands make for elegant display
- Removable trays



TEA STAND 'BRISTOL' 3 TIER

TSB0003 - 140MM TRAYS TSB1003 - 230MM TRAYS



CAKE STAND 'BRISTOL'

CSB0306 - 306MM TRAY CSB0355 - 355MM TRAY

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



JAM / HONEY STAND IJS0001

Note Stand only



Heavy gauge 18/10 corrosion resistant S/Steel

Heavy gauge 18/10 corrosion resistant S/Steel

Polished mirror finish that is maintenance free



TABLE NO. STAND

ITS0060 - 60MM ITS0127 - 137MM ITS0190 - 190MM ITS0290 - 290MM

ITS0460 - 460MM







BUFFETWARE & SERVINGWARE

HOLLOWARE

VIENNA

HAPPY SPOON

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish
- Bevelled plinth design



COFFEE POT CPV0500 - 500ML CPV0900 - 900ML



TEA POT TPV0600 - 600ML TPV0900 - 900ML



COVERED SERVER CSV0600 - 600ML CSV0900 - 900ML



CREAM JUG CJV0150 - 150ML CJV0230 - 230ML WATER PITCHER WPV1600 - 1600ML



SUGAR BOWL SBV0280 280ML



BRISTOL



CREAM JUG WITH LID CJB1230 230ML



TEA POT TPB2600 - 600ML TPB1200 - 1200ML



CREAM JUG CJB1150 150ML



SUGAR BOWL SBB0230 230ML

OVALINA



SUGAR BOWL SBO0300 300ML



TRAYS RECTANGULAR



VIENNA

TRV0458 - 573 X 333MM TRV0558 - 686 X 425MM TRV0656 - 790 X 501MM



BUTTER BELL

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



BUTTER BELL WITH PORCELAIN HOLDER IBB0090 - 90MM OTHER ORDER CODES

PORCELAIN HOLDER XIBB0090 - 90MM

FEATURES

- Heavy gauge 18/10 corrosion resistant S/Steel
- Polished mirror finish that is maintenance free



CURVED IHS0001

CROISSANT WARMER

FEATURES

- 18/10 S/Steel with high mirror finish
- Superb presentation for croissant and pastry
- Revolving container with dome cover
- Opens at 2 ends
- Heated by 3 to 6 tea-lights to keep warm









FOR GENERAL LIGHTING 100W GLOBE SCREW IN XPMK3008

GLOBES

FOR HEATING AND LIGHTING 250W GLOBE SCREW IN XPMK4025

CARVERY STATIONS

FEATURES

- Power: 220V
- 18/10 S/Steel
- Globe not included

- Easy lamp positioning with pivoting arms and thumb screw adjustments
 - Dual and tri-lamp, removable base and reversible marble cutting board



2 LIGHT IHL0002 610 X 456 X 710MM OTHER ORDER CODES **BROWN GRANITE CARVING BOARD** IHL1003

Note

Available on request only



3 LIGHT IHL0001 610 X 456 X 710MM OTHER ORDER CODES **BROWN GRANITE CARVING BOARD** IHL1003

Note Available on request only





INDUCTION CHAFING DISHES







SQUARE WITH GLASS LID

CDS4000

CAPACITY : 5.5LT COMPOSITION : S/STEEL INSERT SIZE : GN2/3 INSERT : GLASS PANEL

OTHER ORDER CODE

SQUARE STAND CDS4001

Note

Stand sold separately

ROUND WITH GLASS LID

CDS4100

CAPACITY

COMPOSITION : S/STEEL INSERT SIZE : 380MM INSERT : GLASS PANEL

OTHER ORDER CODE **ROUND STAND**

CDS4101

Note

Stand sold separately

RECTANGULAR WITH GLASS LID

CDS4200 CAPACITY

: 9LT

COMPOSITION : S/STEEL : GN1/1 INSERT INSERT SIZE : GLASS PANEL

OTHER ORDER CODE

RECTANGULAR STAND

CDS4201

Note

Stand sold separately





ROLLTOP CHAFING DISHES

GLASS LID

Polished finish. Roll back lid. Comes standard with burner holders and waterpan. Accommodates electric elements as well. Opens to 180°. Viewing glass lid to prevent heat loss when wanting to view contents. For best results use only Global Chafing Fuel - refer to pg 352 for order codes and sizes.



RECTANGULAR

CDS2001

CAPACITY

DIMENSIONS : 660 X 480 X 420MM INSERT SIZE : 495 X 295 X 65MM

OTHER ORDER CODES

RECTANGULAR ELEMENT

CDB0003

Note Element not included



ROUND

CDS2002

CAPACITY : 6.8LT

DIMENSIONS : 520MM Diameter INSERT SIZE : 355 X 65MM

OTHER ORDER CODES

ROUND ELEMENT CDB0004

Note

Element not included

DELUXE

Durable quality for everyday use, suited for any buffet. Elegant, enhances the look of a buffet display. For best results use only Global Chafing Fuel - refer to pg 352 for order codes and sizes.



RECTANGULAR

CAPACITY DIMENSIONS

: 630 X 360 X 400MM INSERT SIZE : 530 X 315MM



ROUND CDS0005

CAPACITY : 6.8LT

DIMENSIONS : 460MM Diameter

INSERT SIZE : 380MM

REGULAR

Polished finish. Roll back lid. Comes standard with burner holders. Opens to 180°. For best results use only Global Chafing Fuel - refer to pg 352 for order codes and sizes.



RECTANGULAR

CDS1006

CAPACITY

DIMENSIONS : 630 X 370 X 400MM INSERT SIZE : 530 X 325MM



ROUND CDS1007

CAPACITY : 6.8LT : 460MM Diameter

DIMENSIONS

INSERT SIZE : 380MM





CHAFING DISHES

POLISHED S/STEEL

Comes standard with burner holders. Create an elegant buffet setting with the mirror polished chafer. Use only Global Chafing Fuel - refer to pg 352 for order codes and sizes.



RECTANGULAR

CDS1000

DIMENSION

: 610 X 350 X 330MM INSERT SIZE : 530 X 325MM



ROUND CDS1001 CAPACITY

: 3.7LT DIMENSION

SOUP STATION

: 330MM Diameter

S/STEEL - ROUND

Create an elegant buffet setting with this mirror polished chafer. Comes standard with burner holders. Ideal for buffets - outside caterers. Use only Global Chafing Fuel - refer below for order codes and sizes.



GLASS LID

CDS1004 CAPACITY

DIMENSIONS

: 3.7LT : 350MM Diameter



9LT

CDS1003 **CAPACITY** DIMENSIONS

BURNER HOLDER

: 9LT : 300MM Diameter

CHAFING FUEL BURNER

Global.

FEATURES

- Global Chafing Fuel is the ideal heat source for the Infiniti Chafers
- Burning for over 2 ½ HR, depending on environment
- Global Chafing Fuel will not discolour the chafers as it burns with a clean blue flame
- Longer lasting, cleaner burning
- Spill resistant



CHAFING FUEL **METHANOL** CFA0001 24 X 200G



CHAFING FUEL METHANOL CFA0003

4 X 5LT

Note

For best results use only Global Chafing Fuel with Infiniti Chafers

JUICE DISPENSERS

CEREAL DISPENSERS







Global_{SA}

SERVING - WHITE PORCELAIN



FULL MPS9610530 53 X 32CM



HALF MPS9610320 32 X 26CM



THIRD MPS9610170 32 X 17CM



RECTANGULAR BAKER MPS9810270 27 X 20CM MPS9810400 40 X 26CM



ROUND BOWL MBS6932360 - 34CM MPS6932440 - 43CM



RECTANGULAR TRAYS







ABS STEP RISERS DISPLAY

FEATURES

- Step riser display
- Use in fridges or on a buffet
- Excellent display for all presentations

- ABS plastic is durable, easy to clean and will not warp or chip
- Edges have air slots for increased air circulation in refrigerated cases



3 STEPS - BLACK SRA0003 600 X 750 X 95MM



2 STEPS - BLACK SRA0002 600 X 750 X 95MM

ABS DISPLAYWARE



LID INH4007 320 X 260MM

SALADWARE - DELI DISH DDS0001 320 X 260 X 60MM



LID SBL0215 215 X 215MM

SALADWARE - SALAD **BOWL** SBS0003 215 X 215 X 65MM



LID INF4006 525 X 325MM

SALADWARE - MARINADE DISH (2 DIVISION) MDS0002 525 X 325 X 60MM



LID INH4007 320 X 260MM

SALADWARE - DELI DISH (2 DIVISION) DDS0002 320 X 260 X 60MM



LID INF4006 525 X 325MM

SALADWARE - MARINADE MDS0001 525 X 325 X 60MM



LID SBL0250 250 X 250MM

SALADWARE - SALAD BOWL SBS0004 250 X 250 X 65MM



CUT OUT BUBBLE DOME AND BASE



BTA3109 520 X 358 X 180MM

ABS BUBBLE TRAYS AND DOMES





Note Not suitable for heating

BUBBLE TRAY

BTA1027 - 440 X 270 X 25MM BTA1109 - 520 X 358 X 25MM BTA1061 - 595 X 445 X 25MM BTV1003 - 460 X 310 X 15MM BTV1004 - 500 X 410 X 15MM

BUBBLE DOME

BTA2027 - 440 X 270 X 140MM BTA2109 - 520 X 358 X 180MM BTA2061 - 595 X 445 X 230MM BTV2003 - 460 X 310 X 100MM BTV2004 - 500 X 410 X 100MM

CAKE STANDS AND COVERS



CAKE DISPLAY TRAY AND DOME CDC0320 325 X 140MM



CAKE STAND - PLASTIC CSP0300 300MM

TUFF TRAYS®



CAKE STAND - BLACK

CSB0330

DIAMETER : 330MM HEIGHT : 120MM

315 X 140MM (CLEAR)

CAKE DISPLAY COVER CDC0331



CAKE STAND - S/STEEL CSS0330 330 X 180MM

OTHER ORDER CODE CAKE DISPLAY COVER CDC0330 300 X 140MM

MINI SAUCE DIPS

MINI SERVING PAILS



S/STEEL MSP0090 - 90MM MSP0070 - 70MM **COPPER** MCP0070 - 70MM



SCS2000 - CUP 1 - 30ML (12) SCS2001 - CUP 3 - 90ML (12) SCS2002 - CUP 4 - 120ML (12)

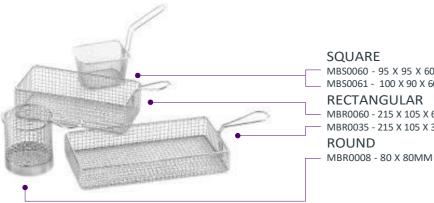
354

BUFFETWARE & SERVINGWARE BUFFETWARE & SERVINGWARE

MINI SERVING BASKETS

FEATURES

· Contemporary serving baskets ideal for serving sides or tapas in a different way







MINI SERVING POTS AND PANS

FEATURES

- · Polished S/Steel and a riveted brass handle make this range stylish and appearance is eye catching and classic
- Minimal in size, but maximal in results
- This mini series is not only endearing, but the small pots and mini sauté pans are also especially practical and versatile
- The small pot with lid, for example, are ideal for serving soups or little casseroles
- The small sauté pans are a nice alternative for serving a mini dish or dessert
- Moreover, these small pots and sauté pans give an extra touch to your buffet
- Practical: their heat conducting base allows them to be kept warm easily
- The mini series is perfect for serving individual portions of stews or sauces and it looks great on the serving pass



S/STEEL SAUCE PAN MSS0070 - 70 X 45MM : NO LID MSS0090 - 90 X 60MM: NO LID



S/STEEL FRYING PAN





COPPER FRYING PAN MCF0120 120 X 35MM



COPPER SAUCE PAN MCS0120 120 x 75MM

COPPER SAUCE PAN

MCS0070 - 70 X 45MM : NO LID

MCS0090 - 90 X 60MM : NO LID

Lids not included

MINI STAINLESS STEEL PANS

FEATURES

- Sure to be a favourite, this mini S/Steel roasting pan goes straight from the oven to the table for practical and beautiful food presentations
- Dishwasher safe



ROASTING PAN

MSR0145 145MM

SQUARE ROASTING PAN

MSS0115

115MM

SQUARE ROASTING PAN

MSS0135 135MM

BALTI DISHES

FEATURES

- A beautiful mirror finish on these servers
- The ideal addition to your kitchen dinnerware
- In a choice of two sizes to suit your needs, this dish is made from a durable and hard wearing S/Steel which will keep it looking great



- Handles make transport easy
- Dishwasher safe

FLAT

BDF2014 - 140MM

BDF2016 - 160MM

MINI COLANDERS



COLANDER MCS2010 100MM

FEATURES

MINI MILK CHURNS

These S/Steel milk churns are available in two sizes for creative food

Perfect for serving milk or cream with tea and coffee, or custard with a dessert

MILK CHURN MMC2005 - 148ML MMC2000 - 740ML

357

SERVING PLATTERS



OVAL S/STEEL SP00350 - 350MM SP00410 - 410MM SP00500 - 500MM



PLASTIC DISPLAY CLIPS









BREAD BASKETS - WOVEN PLASTIC

FEATURES

- Polypropelyne
- Dishwasher safe



DARK BROWN
BB01001
OVAL - 230 X 167MM
BBR1001
ROUND - 220 X 200MM
BB01002
OBLONG - 230 X 100 X 45MM





LIGHT BROWN
BB00001
OVAL - 230 X 167MM
BBR0001
ROUND - 220 X 200MM
BB00002
OBLONG - 230 X 100 X 45MM

BREAD BASKETS - RYE



RECTANGULAR BBS0210

80 X 140 X 70MM LONG

BBL0300 340 X 140 X 70MM ROUND

BBR0210 230 X 70MM

Gl@bal...

CAKE AND DISPLAY STANDS



CLEAR PLASTIC - 3 TIER

CSP2003 DIAMETER HEIGHT

: 340 X 285 X 190MM : 630MM



S/STEEL - 3 TIER

DSS0003 DIAMETER

DIAMETER : 266 X 220 X 167MM HEIGHT : 310MM

PUNCH BOWL

DOME CLOCHES



S/STEEL DCS0300 300MM



PLASTIC DCP0300 - 300MM DCP0350 - 350MM

BASKET



S/STEEL

BSS0020 - 200 X 85MM BSS0022 - 220 X 95MM BSS0024 - 240 X 105MM



S/STEEL PBS0340 340MM

SALAD BOWLS



WOOD

SBW0150 - 150MM

SBW0250 - 250MM SBW0300 - 300MM

SBW0400 - 400MM





RUSTIC INSPIRATION WOOD RANGE

A range that delivers style and individuality

The New "Rustic Inspiration" wood range from Infiniti has an exciting table top personality that delivers style and individuality.

A contemporary collection of Kiaat wood boards, risers, baskets and stands, driven by the changing trends in food presentation, to create a unique buffet solution.

WHAT IS KIAAT

Kiaat is commonly found in Central and Southern Africa, and is well known in SA. It is also known as "Mukwa, umbila, loedhout" or Wild Teak. Kiaat, is a hardwood, appealing to the eye as it is a beautiful brown filtered with streaks of white and highlighted with flames of red and orange that enhances the colour of the product.

Kiaat is durable and food safe, has a spicy fragrance and is insect resistant. This wood has great stability and it keeps its shape very well.

Not to be submerged in or exposed to exessive amounts of water, clean with damp cloth only rinse and dry in warm area.

GLASS DOMES



BELL DOMES

BDG0340
DIAMETER : 340MM
HEIGHT : 400MM
BDG0290
DIAMETER : 290MM

STRAIGHT CAKE DOME

: 395MM

SCD0350

HEIGHT

DIAMETER : 350MM HEIGHT : 300MM

ROUND CAKE STANDS



Note

Due to the use of natural wood, the exact colour of the finished product cannot be guaranteed

DISPLAY STANDS AND BASKETS



DISPLAY BASKET WDB0305 300 X 200 X 70MM STEEL STAND WDS0305 305 X 205MM SLANTED



DISPLAY BASKET WDB0330 330 X 300 X 70MM STEEL STAND WDS0330 - 330 X 300MM SLANTED WDS1330 - 330 X 300MM STRAIGHT



DISPLAY BASKET WDB0340 333 X 233 X 83MM STEEL STAND WDS0340 340 X 240MM SLANTED



DISPLAY BASKET
WDB0400
400 X 300 X 70MM
STEEL STAND
WDS0400 - 400 X 300MM SLANTED
WDS1400 - 400 X 300MM STRAIGHT



DISPLAY BASKET WDB0500 500 X 300 X 90MM STEEL STAND WDS0500 500 X 300M SLANTED



BENCH/PATISSERIE RISERS



RISER WBR0210 210 X 210 X 100MM



RISER WBR0250 250 X 250 X 140MM



RISER WBR0300 300 X 300 X 170MM



Note

Due to the use of natural wood, the exact colour of the finished product cannot be guaranteed



DISPLAY STANDS



WOOD RECT WDT0001 - 370 X 270 X 120MM WDT0002 - 2470 X 270 X 175MM



ANGLE DISPLAY BASKETS WITH STAND - WOOD



SINGLE TIER WDB0001 330 X 350 X 70MM DOUBLE TIER WDB0002 330 X 350 X 100MM



RISERS

362



THREE TIER WTR0003
DIMENSIONS

DIMENSIONS LOWER TIER: 300 X 250 X 22MM

MIDDLE TIER: 400 X 250 X 90MM UPPER TIER: 342 X 250 X 53MM



BREAD STAND



DIMENSIONS

LOWER TIER : 329 X 395 X 90MM MIDDLE TIER : 362 X 399 X 210MM UPPER TIER : 395 X 395 X 330MM



Note
Due to the use of natural wood, the exact colour of the finished product cannot be guaranteed



WOODEN SERVING BOARDS

Not to be submerged in or exposed to excessive amounts of water, clean with damp cloth only rinse and dry in warm area



BOARD WITH DIP BOWL - 70ML WSB1180 180 X 362 X 20MM WSB1255 225 X 362 X 20MM



PADDLE BOARDS



BAGUETTE BOARD WPB0545 545 X 180 X 12MM



WOOD BOARD WPB0380 380 X 300 X 18MM



PADDLE BOARD WPB0745 620 X 200 X 18MM



PADDLE BOARD WPB0325

325 X 220 X 16MM





Due to the use of natural wood, the exact colour of the finished product cannot be guaranteed





BOWLS

BUFFETWARE & SERVINGWARE

DISPLAY STANDS

CAPSULE



SQUARE

CBS0010 - IVORY - 176 X 162 X 100MM CBS0012 - YELLOW - 176 X 162 X 100MM CBS0011 - BLUE - 176 X 162 X 100MM CBS0013 - GREY - 176 X 162 X 100MM

RECTANGULAR IVORY

CBR0015 - 265 X 162 X 65MM CBR0011 - 325 X 176 X 65MM

RECTANGULAR YELLOW

CBR0017 - 265 X 162 X 65MM CBR0013 - 325 X 176 X 65MM

RECTANGULAR BLUE

CBR0016 - 265 X 162 X 65MM CBR0012 - 325 X 176 X 65MM

RECTANGULAR GREY

CBR0018 - 265 X 162 X 65MM CBR0014 - 325 X 176 X 65MM



RECTANGULAR

CBR0002 - IVORY - 325 X 265 X 65MM CBR0004 - YELLOW - 325 X 265 X 65MM CBR0003 - BLUE - 325 X 265 X 65MM CBR0005 - GREY - 325 X 265 X 65MM

WHITE



ROCKY RBW0001 - 3.6LT RBW0002 - 7LT



ROCKY

RBG0001 - 3.6LT RGB0002 - 7LT **GREY**

WHITE



CANON SQUARE

CBS0007 - 17CM CBS0008 - 25CM CBS0009 - 35CM



MEGA ROUND

MBR0002 - 25CM MBR0001 - 35CM MBR0003 - 50CM



BLACK



UNI NON SLIP

UDS0002 - 110 X 110 X 50MM UDS0003 - 160 X 160 X 80MM UDS0004 - 215 X 215 X 100MM



UNI NON SLIP UDS0005 - 215 X 215 X 150MM

UDS0006 - 215 X 215 X 200MM

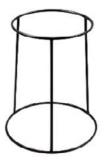




MARBELLA MDS0100 250 X 212 X 100MM



MARBELLA MDS0200 250 X 212 X 200MM



MARBELLA MDS0250 212 X 138 X 250MM

ROUND PLATTERS

POLYCARBONATE DOME COVERS



SARAH SDC0001 - 205MM

SDC0001 - 203MM SDC0002 - 255MM SDC0003 - 305MM



TAIJI BLUE TPR0004 - 255MM TPR0001 - 305MM



TAIJI BLACK TPR0003 - 255MM TPR0002 - 305MM

MELAMINE

ROUND PLATTER BOWLS - MELAMINE



SMOKE BLU PBR0161 300MM



CAKE TRAY

MELAMINE BOARD

BLACK

PBR0162

300MM



ROUND CARRARA MBR0007 280MM







BUFFETWARE & SERVINGWARE

RECTANGULAR TRAYS

BOARDS



BIRCH GN1/3 WBT0003 325 X 176 X 10MM GN1/4 WBT0005 265 X 162 X 10MM



OAK GN1/3 WBT0006 325 X 176 X 10MM GN2/4 WBT1006 530 X 162 X 10MM



SHABBY GN1/3 WBT0002 325 X 176 X 10MM GN1/4 WBT0004 265 X 162 X 10MM GN2/4 WBT1004 530 X 162 X 10MM



RECTANGULAR PLATTERS - GRANITE



SLATE BLACK GN1/2 PGS0001 325 X 265 X 7MM GN1/3 PGS0002 325 X 176 X 7MM GN2/4 PGS0003 530 X 162 X 7MM



MELAMINE BOARDS



GOURMET - OLIVIA MGB0001 530 X 200 X 15MM



GOURMET - OAK MGB0002 530 X 200 X 15MM



ROUND - OAK MBR0004 280MM



INSERTS

SLIM PANS



GN1/6 INT2000 - 65MM - WHITE INT2069 - 65MM - BLACK



GN1/3 INT9009 - 65MM - WHITE INT9008 - 65MM - BLACK



GN1/2 INT9005 - 65MM - WHITE INT9004 - 65MM - BLACK



GN1/1 INT9002 - 65MM - WHITE INT9003 - 65MM - BLACK



GN1/3 INT9006 - 20MM - WHITE INT9007 - 20MM - BLACK



GN2/4 INT2067 - 20MM - WHITE INT2068 - 20MM - BLACK

MELAMINE

SILICONE

Oven safe

Do not use on open flame



GN1/2 IMH1065 - 65MM - BLACK IMH0065 - 65MM - RED IMH2065 - 65MM - WHITE



GN1/1 IMF1065 - 65MM - BLACK IMF0065 - 65MM - RED IMF2065 - 65MM - WHITE

FEATURES

- Strong structure
- Great for roasting and baking
- Freeze safe



Food contact-safe Microwave-safe

GN1/2 SIH0001 65MM - BLACK



GN1/1 SIF0001 65MM - BLACK

ONLY FOR SILICONE











Diswasher-safe



No fire



No knife scratch



Oven-safe Freezer-safe

▼Efay_®

SERVING STANDS

This range of buffetware offers flexibility, efficiency and elegant display.



LARGE ROUND BOWL STAND PS-FR04C 292 X 180MM (1) FITS WITH:

BOWL

NG6105-36 - 36CM (4) NGFAW6862-41 - 41CM (2)



SMALL SQUARE BOWL STAND PS-FS02B

140 X 120MM (1) FITS WITH:

BOWL

NG6177-18 L18CM (6)



TRIPLE SQUARE PLATE STAND PS-FS03B[L] 3 X 172MM / 120/180/240 (1) FITS WITH:

BOWL NG6177-27 27CM (6)



TRIPLE PLATE ROUND STAND

PS-FR05B[L] 3 X 172MM / 120/180/240 (1)

FITS WITH: BOWL

NG6249-30 - 30CM (8) LAAK6120029 - 29CM (6)



LARGE SQUARE BOWL STAND PS-FS01B 210 X 150MM (1) FITS WITH:

BOWL NG6177-27 27CM (6)



RECTANGULAR 3-STEP LARGE STAND

PS-FS07 40 X 35 X 22.5CM (1) FITS WITH:

BOWL NG5466-37 37 X 20CM (3)



TALL MEDIUM ROUND BOWL STAND PS-FR03B 252 X 180MM FITS WITH: BOWL NG6249-30 - 30CM (8)

LAAK6120029 - 29CM (6)









Renowned craft potters, the prestigious Dudson brand carries a rich heritage dating back to 1800. Recognised by chefs worldwide for their industrial toughness and authentic design.





FINCA

Finca is a multi-tonal print that mimics the worn textures of rustic interiors and architectural designs. Crafted and creative, Finca is finished in a semi-matte, hand dipped glaze, enhancing the character of the collection and leaving original 'makers marks' on the reverse of each piece.

LIMESTONE



NARROW RIM PLATE CC-MCFL-P7.1 - 17.8CM (12) CC-MCFL-P8.1 - 20.3CM (12) CC-MCFL-P10.1 - 25.4CM (12) CC-MCFL-P11.1 - 28CM (12)



WALLED PLATE CC-MCFL-WP26.1 - 26CM (6)



ORGANIC COUPE BOWL CC-MCFL-DC25.1 - 25CM - 80CL (12) CC-MCFL-DC29.1 - 27.9CM - 135CL (12)



NARROW RIM SOUP BOWL CC-MCFL-NS8.1 - 21CM - 40CL (12)



ORGANIC RECTANGULAR PLATE CC-MCFL-DOB1.1 - 27 X 16CM (12)



SANDSTONE



NARROW RIM PLATE CC-MCFS-P7.1 - 17.8CM (12) CC-MCFS-P8.1 - 20.3CM (12) CC-MCFS-P10.1 - 25.4CM (12) CC-MCFS-P11.1 - 28CM (12)



WALLED PLATE CC-MCFS-WP26.1 - 26CM (6)



ORGANIC COUPE BOWL CC-MCFS-DC25.1 - 25CM - 80CL (12) CC-MCFS-DC29.1 - 27.9CM - 135CL (12)



NARROW RIM SOUP BOWL CC-MCFS-NS8.1 - 21CM - 40CL (12)



ORGANIC RECTANGULAR PLATE CC-MCFS-DOB1.1 - 27 X 16CM (12)









CHURCH^îLL

Churchills UK manufactured tableware is precisely engineered to perform to the demands of the hospitality environment established in 1795, blending centuries of experience with cutting edge technology and design innovation to produce one of the strongest ceramic bodies in the world.





STONECAST RAW

Stonecast Raw is a rustic and earthy collection inspired by natural materials and stripped back interior design. Finished in the semi-matte Vellum glaze, Raw features a hand-applied rustic edge band and durable semi-matte glaze that is engineered to withstand a busy hospitality environment.

BLACK



COUPE PLATE CC-SRBL-EV11.1 - 28.8CM (12) CC-SRBL-EVP8.1 - 21.7CM (12)



COUPE BOWL CC-SRBL-EVB9.1 - 24.8CM - 113CL (12) CC-SRBL-EVB7.1 - 18.2CM - 42CL (12)

GREY



COUPE PLATE CC-SRGY-EV11.1 - 28.8CM (12) CC-SRGY-EVP8.1 - 21.7CM (12)



COUPE BOWL

CC-SRGY-EVB9.1 - 24.8CM - 113CL (12) CC-SRGY-EVB7.1 - 18.2CM - 42CL (12)

BROWN



COUPE PLATE CC-SRBR-EV11.1 - 28.8CM (12) CC-SRBR-EVP8.1 - 21.7CM (12)



COUPE BOWL

CC-SRBR-EVB9.1 - 24.8CM - 113CL (12) CC-SRBR-EVB7.1 - 18.2CM - 42CL (12)









STONECAST RAW

TEAL



COUPE PLATE CC-SRBE-EV11.1 - 28.8CM (12) CC-SRBE-EVP8.1 - 21.7CM (12)



COUPE BOWL CC-SRBE-EVB9.1 - 24.8CM - 113CL (12) CC-SRBE-EVB7.1 - 18.2CM - 42CL (12)



TERRACOTTA



COUPE PLATE CC-SRTE-EV11.1 - 28.8CM (12) CC-SRTE-EVP8.1 - 21.7CM (12)



COUPE BOWL CC-SRTE-EVB9.1 - 24.8CM - 113CL (12) CC-SRTE-EVB7.1 - 18.2CM - 42CL (12)





STONECAST

Churchill Super Vitrified Stonecast Range

Decorated individually by hand, creating unique pieces that add to the overall rustic charm. Inspired by the way the seasons change, add warmth and rustic style to the tabletop with this versatile hand-painted design. Hand-painted colour-wash is finished with a golden brown band and fine speckles designed to enhance food presentation. Each piece is unique, finishes and tones may vary.



SAMPHIRE GREEN



COUPE PLATE CC-SSGS-EVP6.1 - 16.5CM (12) CC-SSGS-EVP8.1 - 21.7CM (12) CC-SSGS-EV10.1 - 26CM (12) CC-SSGS-EV11.1 - 28.8CM (12)



COUPE BOWL CC-SSGS-EVB7.1 - 18.2CM - 42CL (12) CC-SSGS-EVB9.1 - 24.8CM - 113CL (12)



CHEFS' OBLONG PLATE CC-SSGS-XO11.1 - 29.8 X 15.3CM (12) CC-SSGS-XO14.1 - 35.5 X 18.9CM (6)



CORNFLOWER BLUE



COUPE PLATE CC-SCFS-EVP6.1 - 16.5CM (12) CC-SCFS-EV10.1 - 26CM (12)



TRIANGLE BOWL CC-SCFS-TRB6.1 - 15.3CM - 26CL (12)



COUPE BOWL CC-SCFS-EVB7.1 - 18.2CM - 42CL (12) CC-SCFS-EVB9.1 - 24.8CM - 113CL (12)



TRIANGLE PLATE CC-SCFS-TR10.1 - 26.5CM (12)



OVAL PLATE CC-SCFS-OP7.1 - 19.2CM (12)



OBLONG PLATE CC-SCFS-OP11.1 - 29.5 X 15CM (12)



STONECAST

STONECAST

SPICED ORANGE

PEPPERCORN GREY



OBLONG PLATE CC-SPGS-OP11.1 - 29.5 X 15CM (12) CC-SPGS-OP14.1 - 35 X 18.5CM (6)



SAUCE DISH CC-SPGS-SD3.1 - 4 X 8CM - 9CL (12) ZEST BOWL CC-SPGS-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



OBLONG PLATE CC-SSOS-OP11.1 - 29.5 X 15CM (12) CC-SSOS-OP14.1 - 35 X 18.5CM (6)



SAUCE DISH CC-SSOS-SD3.1 - 4 X 8CM - 9CL (12) ZEST BOWL CC-SSOS-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



TRIANGLE PLATE
CC-SPGS-TR7.1 - 19.2CM (12)
CC-SPGS-TR9.1 - 22.9CM (12)
CC-SPGS-TR10.1 - 26.5CM (12)
CC-SPGS-TR12.1 - 31.1CM (6)



COUPE PLATE

CC-SPGS-EVP6.1 - 16.5CM (12)

CC-SPGS-EVP8.1 - 21.7CM (12)

CC-SPGS-EV10.1 - 26CM (12)

CC-SPGS-EV11.1 - 28.8CM (12)



TRIANGLE PLATE
CC-SSOS-TR7.1 - 19.2CM (12)
CC-SSOS-TR9.1 - 22.9CM (12)
CC-SSOS-TR10.1 - 26.5 (12)
CC-SSOS-TR12.1 - 31.1CM (12)



COUPE PLATE

CC-SSOS-EVP6.1 - 16.5CM (12)

CC-SSOS-EVP8.1 - 21.7CM (12)

CC-SSOS-EV10.1 - 26CM (12)

CC-SSOS-EV11.1 - 28.8CM (12)



DEEP SQUARE PLATE CC-SPGS-DS10.1 - 26.8CM (6)



OVAL PLATE CC-SPGS-OP7.1 - 19.2CM (12)



DEEP SQUARE PLATE CC-SSOS-DS10.1 - 26.8CM (6)



OVAL PLATE CC-SSOS-OP7.1 - 19.2CM (12)



COUPE BOWL CC-SPGS-EVB7.1 - 18.2CM - 42CL (12) CC-SPGS-EVB9.1 - 24.8CM - 113CL (12) CC-SPGS-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL

CC-SPGS-TRB6.1 - 15.3CM - 26CL (12)

CC -SPGS-TRB7.1 - 18.5CM - 37CL (12)

CC-SPGS-TRB9.1 - 23.5CM - 60CL (12)



COUPE BOWL CC-SSOS-EVB7.1 - 18.2CM - 42CL (12) CC-SSOS-EVB9.1 - 24.8CM - 113CL (12) CC-SSOS-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL CC-SSOS-TRB6.1 - 15.3CM - 26CL (12) CC-SSOS-TRB7.1 - 18.5CM - 37CL (12) CC-SSOS-TRB9.1 - 23.5CM - 60CL (12)



BEVERAGE / TEAPOT CC-SPGS-SB15.1 - 42.6CL (4)



MILK JUG CC-SPGS-SJ4.1 - 11.4CL (4)



BEVERAGE / TEAPOT CC-SSOS-SB15.1 - 42.6CL (4)



MILK JUG CC-SSOS-SJ4.1 - 11.4CL (4)



SUGAR/SIDE DISH BOWL CC-SPGS-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG CC-SPGS-VM12.1 - 34CL (12)



SUGAR/SIDE DISH BOWL CC-SSOS-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG CC-SSOS-VM12.1 - 34CL (12)



CAPPUCCINO CUP CC-SPGS-CB20.1 - 22.7CL (12) SAUCER CC-SPGS-CSS.1 - 15.6CM (12)



ESPRESSO CUP CC-SPGS-CEB9.1 - 10CL (12) SAUCER CC-SPGS-ESS.1 - 11.8CM (12)



CAPPUCCINO CUP CC-SSOS-CB20.1 - 22.7CL (12) SAUCER CC-SSOS-CSS.1 - 15.6CM (12)



ESPRESSO CUP CC-SSOS-CEB9.1 - 10CL (12) SAUCER CC-SSOS-ESS.1 - 11.8CM (12)





STONECAST

STONECAST

BARLEY WHITE

DUCK EGG BLUE



OBLONG PLATE CC-SDES-OP11.1 - 29.5 X 15CM (12) CC-SDES-OP14.1 - 35 X 18.5CM (12)



SAUCE DISH CC-SDES-SD3.1 - 4 X 8CM - 9CL (12) ZEST BOWL CC-SDES-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



OBLONG PLATE CC-SWHS-OP11.1 - 29.5 X 15CM (12) CC-SWHS-OP14.1 - 35 X 18.5CM (6)



SAUCE DISH CC-SWHS-SD3.1 - 4 X 8CM - 9CL (12) ZEST BOWL CC-SWHS-ZE12.1 - 6.5 X 12.1CM - 34CL (12)



TRIANGLE PLATE
CC-SDES-TR7.1 - 19.2CM (12)
CC-SDES-TR9.1 - 22.9CM (12)
CC-SDES-TR10.1 - 26.5CM (12)
CC-SDES-TR12.1 - 31.1CM(6)



COUPE PLATE
CC-SDES-EVP6.1 - 16.5CM (12)
CC-SDES-EVP8.1 - 21.7CM (12)
CC-SDES-EV10.1 - 26CM (12)
CC-SDES-EV11.1 - 28.8CM (12)



TRIANGLE PLATE
CC-SWHS-TR7.1 - 19.2CM (12)
CC-SWHS-TR9.1 - 22.9CM (12)
CC-SWHS-TR10.1 - 26.5CM (12)
CC-SWHS-TR12.1 - 31.1CM (6)



COUPE PLATE

CC-SWHS-EVP6.1 - 16.5CM (12)

CC-SWHS-EVP8.1 - 21.7CM (12)

CC-SWHS-EV10.1 - 26CM (12)

CC-SWHS-EV11.1 - 28.8CM (12)



DEEP SQUARE PLATE CC-SDES-DS10.1 - 26.8CM (6)



OVAL PLATE CC-SDES-OP7.1 - 19.2CM (12)



DEEP SQUARE PLATE CC-SWHS-DS10.1 - 26.8CM (6)



OVAL PLATE CC-SWHS-OP7.1 - 19.2CM (12)



COUPE BOWL

CC-SDES-EVB7.1 - 18.2CM - 42CL (12)

CC-SDES-EVB9.1 - 24.8CM - 113CL (12)

CC-SDES-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL CC-SDES-TRB6.1 - 15.3CM - 26CL (12) CC-SDES-TRB7.1 - 18.5CM - 37CL (12) CC-SDES-TRB9.1 - 23.5CM - 60CL (12)



COUPE BOWL CC-SWHS-EVB7.1 - 18.2CM - 42CL (12) CC-SWHS-EVB9.1 - 24.8CM - 113CL (12) CC-SWHS-PLC2.1 - 31CM - 240CL (6)



TRIANGLE BOWL CC-SWHS-TRB6.1 - 15.3CM - 26CL (12) CC-SWHS-TRB7.1 - 18.5CM - 37CL (12) CC-SWHS-TRB9.1 - 23.5CM - 60CL (12)



BEVERAGE / TEAPOT CC-SDES-SB15.1 - 42.6CL (4)



MILK JUG CC-SDES-SJ4.1 - 11.4CL (4)



BEVERAGE / TEAPOT CC-SWHS-SB15.1 - 42.6CL (4)



MILK JUG CC-SWHS-SJ4.1 - 11.4CL (4)



SUGAR/SIDE DISH BOWL CC-SDES-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG CC-SDES-VM12.1 - 34CL (12)



SUGAR/SIDE DISH BOWL CC-SWHS-SSGR.1 - 6.2 X 9.8CM - 22.7CL (12)



MUG CC-SWHS-VM12.1 - 34CL (12)



CAPPUCCINO CUP CC-SDES-CB20.1 - 22.7CL (12) SAUCER CC-SDES-CSS.1 - 15.6CM (12)



ESPRESSO CUP CC-SDES-CEB9.1 - 10CL (12) SAUCER CC-SDES-ESS.1 - 11.8CM (12)



CAPPUCCINO CUP
CC-SWHS-CB20.1 - 22.7CL (12)
SAUCER
CC-SWHS-CSS.1 - 15.6CM (12)



ESPRESSO CUP CC-SWHS-CEB9.1 - 10CL (12) SAUCER CC-SWHS-ESS.1 - 11.8CM (12)







EMERGE



EMERGE

The appearance of studio pottery is created through glazed finishes and an exposed biscuit base in the earthy Churchill Emerge coloured body. Stylish tableware decorated in artisan style glazes, a blend of tradition and innovation. The perfect solution for Tapas and Asian style dishes.

OSLO BLUE



DIP POT CC-EMBL-EM2.1 3.9 X 6CM - 5.7CL (12)



CHIP MUG CC-EMBL-EM11.1 7.7 X 8.6CM - 31.2CL (12)



DEEP BOWL CC-EMBL-EM8.1 5.7 X 9CM - 25.5CL (12)



DEEP BOWL CC-EMBL-EM16.1 5.9 X 12CM - 45.4CL (12) CC-EMBL-EM40.1 7.5 X 15.8CM - 113.6CL (6)



UDON BOWL





RAMEN BOWL CC-EMBL-EU20.1 8 X 20CM - 100CL (6)



DEEP DISH CC-EMBL-ED12.1 12 X 8.8 X 5CM 25CL (6)



DEEP DISH CC-EMBL-ED17.1 17.30 X 11.90 X 5CM 50CL (6)



OSLO BLUE



SHALLOW TRAY CC-EMBL-ET12.1 12 X 9 X 3.3CM - 15CL (6)



SHALLOW TRAY CC-EMBL-ET17.1 17.3 X 11.9 X 3.3CM - 25CL (6)



SHALLOW TRAY CC-EMBL-ET23.1 23.3 X 10 X 3.3CM (6)



RECTANGULAR PLATE CC-EMBL-EP22.1 22 X 15CM (6)



RECTANGULAR PLATE CC-EMBL-EP25.1 25.1 X 10CM (6)



RECTANGULAR PLATE CC-EMBL-EP30.1 30 X 14.7CM (6)









EMERGE



EMERGE

SEATTLE GREY





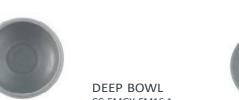
DIP POT CC-EMGY-EM2.1 3.9 X 6CM - 5.7CL (12)



CHIP MUG CC-EMGY-EM11.1 7.7 X 8.6CM - 31.2CL (12)



DEEP BOWL CC-EMGY-EM8.1 5.7 X 9CM - 25.5CL (12)



CC-EMGY-EM16.1 5.9 X 12CM - 45.4CL (12) CC-EMGY-EM40.1 7.5 X 15.8CM - 113.6CL (6)



UDON BOWL CC-EMGY-ER16.1 8 X 16CM - 70CL (6)



RAMEN BOWL CC-EMGY-EU20.1 8 X 20CM - 100CL (6)



SEATTLE GREY



SHALLOW TRAY CC-EMGY-ET12.1 12 X 9 X 3.3CM - 15CL (6)



SHALLOW TRAY CC-EMGY-ET17.1 17.3 X 11.9 X 3.3CM - 25CL (6)



SHALLOW TRAY CC-EMGY-ET23.1 23.3 X 10 X 3.3CM (6)



RECTANGULAR PLATE CC-EMGY-EP22.1 22 X 15CM (6)



RECTANGULAR PLATE CC-EMGY-EP25.1 25.1 X 10CM (6)



RECTANGULAR PLATE CC-EMGY-EP30.1 30 X 14.7CM (6)



DEEP DISH CC-EMGY-ED12.1 12 X 8.8 X 5CM 25CL (6)



DEEP DISH CC-EMGY-ED17.1 17.30 X 11.90 X 5CM 50CL (6)







RAKU

Inspired by the traditional glazing process known as Raku firing which creates expressive and exciting results, Raku showcases reactive texture through print. Raku inspired prints are achieved with Churchill's innovative print process. Each piece is unique as the reactive print acquires its beautiful colour through random, spontaneous effects. Emulating an artisan glaze finish, Studio Prints Raku has all of the durability and technical reassurance required for the hospitality environment.

TOPAZ BLUE



COUPE PLATE

CC-RKTB-EVP6.1 - 16.5CM (12)

CC-RKTB-EVP8.1 - 21.7CM (12)

CC-RKTB-EV10.1 - 26CM (12)

CC-RKTB-EV11.1 - 28.8CM (12)



ORGANIC ROUND BOWL CC-RKTB-OGB1.1 - 25.3CM - 110CL (12)



COUPE BOWL CC-RKTB-EVB7.1 - 18.2CM - 43CL (12) CC-RKTB-EVB9.1 - 24.8CM - 113CL (12)



ORGANIC ROUND PLATE CC-RKTB-OG8.1 - 21CM (12) CC-RKTB-OG10.1 - 26.4CM (12)



OVAL COUPE PLATE CC-RKTB-OP12.1 - 31.7 X 25.5CM (12)



CHEFS TRIANGLE PLATE CC-RKTB-TC30.0 - 30 X 20CM (6) CC-RKTB-TC35.1 - 35 X 19CM (6)



CHEFS OBLONG PLATE CC-RKTB-XO11.1 - 29.8 X 15.3CM (12) CC-RKTB-XO14.1 - 35.5 X 18.9CM (6)



ROUND DISH CC-RKTB-ID6.1 - 16 X 14.5CM 25CL (12)





TABLEWARE

JADE GREEN



COUPE BOWL CC-RKJG-EVB7.1 - 18.2CM - 43CL (12)



COUPE BOWL CC-RKJG-EVB9.1 - 24.8CM - 113CL (12)



COUPE PLATE CC-RKJG-EVP6.1 - 16.5CM (12)



COUPE PLATE CC-RKJG-EVP8.1 - 21.7CM (12)



COUPE PLATE CC-RKJG-EV10.1 - 26CM (12)



COUPE PLATE CC-RKJG-EV11.1 - 28.8CM (12)







RAKU

STUDIO PRINTS - STONE

QUARTZ BLACK

Stone, a range inspired by the traditional process of hand carving ceramics from natural stone. Emulating tones and textures of nature.

AGATE GREY

ZIRCON BROWN



COUPE PLATE

CC-RKBQ-EVP6.1 - 16.5CM (12)

CC-RKBQ-EVP8.1 - 21.7CM (12)

CC-RKBQ-EV10.1 - 26CM (12)

CC-RKBQ-EV11.1 - 28.8CM (12)



ORGANIC ROUND BOWL CC-RKBQ-OGB1.1 - 25.3CM - 110CL (12)



OBLONG CHEFS' PLATE CC-STAG-XO11.1 - 30 X 15.3CM (12)



OBLONG CHEFS' PLATE CC-STAG-XO14.1 - 35.5 X 19CM (6)



COUPE BOWL CC-RKBQ-EVB7.1 - 18.2CM - 43CL (12) CC-RKBQ-EVB9.1 - 24.8CM - 113CL (12)



ORGANIC ROUND PLATE CC-RKBQ-OG8.1 - 21CM (12)



COUPE PLATE

CC-STAG-EVP6.1 - 16.5CM (12)

CC-STAG-EVP8.1 - 21.7CM (12)

CC-STAG-EV11.1 - 28.8CM (12)



COUPE BOWL CC-STAG-EVB9.1 - 24.8CM - 113CL (12)



OVAL COUPE PLATE CC-RKBQ-OP12.1 - 31.7 X 25.5CM (12)



ORGANIC ROUND PLATE CC-RKBQ-OG10.1 - 26.4CM (12)



OBLONG CHEFS' PLATE CC-STZB-XO11.1 - 30 X 15.3CM (12)



OBLONG CHEFS' PLATE CC-STZB-XO14.1 - 35.5 X 19CM (6)



CHEFS' OBLONG PLATE CC-RKBQ-XO11.1 - 29.8 X 15.3CM (12) CC-RKBQ-XO14.1 - 35.5 X 18.9CM (6)



CHEFS' TRIANGLE PLATE CC-RKBQ-TC30.1 - 30 X 20CM (6)



COUPE PLATE CC-STZB-EV10.1 - 26CM (12)



COUPE BOWL CC-STZB-EVB7.1 - 18.2CM - 43CL (12)



ROUND DISH CC-RKBQ-ID6.1 - 16 X 14.5CM 25CL (12)



CHEFS' TRIANGLE PLATE CC-RKBQ-TC35.1 - 35 X 19CM (6)







KINTSUGI

The Kintsugi design is a modern interpretation of the Japanese art of repairing broken pottery. The intricate crackled design features a subtle, reactive texture that makes each piece unique.

AGATE GREY



COUPE BOWL CC-KTAG-EVB7.1 - 18.2CM - 42CL (12)



COUPE BOWL CC-KTAG-EVB9.1 - 24.8CM - 113CL (12)



COUPE PLATE CC-KTAG-EVP8.1 - 21.7CM (12)



COUPE PLATE CC-KTAG-EV10.1 - 26CM (12)



COUPE PLATE CC-KTAG-EV11.1 - 28.8CM (12)



WALLED PLATE CC-KTAG-WP26.1 - 26CM (12)





Isla design is inspired by shapes and textures found along the seashore. The modern, yet graceful Isla embossment is reminiscent of the coastline

WHITE



COUPE PLATE CC-WHIS-ID27.1 - 28.1CM - 90CL (12)



FOOTED PLATE CC-WHIS-IP65.1 - 17CM (12) CC-WHIS-IF9.1 - 23.4CM (12) CC-WHIS-IF58.1 - 27.6CM (12)





WIDE RIM BOWL CC-WHIS-IWBM.1 - 24CM - 28CL (12)



OATMEAL BOWL CC-WHIS-IPOB.1 - 17CM - 25CL (12)



TEA CUP CC-WHIS-IT8.1 - 22CL (12)



SAUCER CC-WHIS-ISM.1 - 15CM (12)







AGANO



NOURISH SIDE-BOWLS

The linear pattern of Agano Studio Prints design draws the eye to the centre of the plate. Agano is a versatile, abstract design that enhances the dining experience.

BLACK



COUPE PLATE CC-AGBL-EVP6.1 16.5CM (12) CC-AGBL-EV10.1 26CM (12)



COUPE BOWL CC-AGBL-EVB7.1 18.2CM - 42CL (12) CC-AGBL-EVB9.1 24.8CM - 113CL (12)



OVAL PLATE CC-AGBL-OV30.1 29.9 X 15CM (12)



OVAL PLATE CC-AGBL-OV35.1 34.7 X 17.3CM (6)



Nourish is the perfect accompaniment to dishes from all around the world.

Nourish features a range of bowls and dip pots decorated in artisanal style glazes.

ANDORRA GREEN



DIP POT CC-RBGN-BSD4.1 5 X 8.5CM - 11CL (12)



CHIP MUG CC-RBGN-BSCM.1 8 X 10CM - 29CL(12)



SHALLOW BOWL CC-RBGN-BSB6.1 4.5 X 13CM - 20CL (12)



SNACK BOWL CC-RBGN-BS14.1 6.5 X 13CM - 40CL (12)



PETRA SAND



DIP POT CC-RBSA-BSD4.1 5 X 8.5CM - 11CL (12)



CHIP MUG CC-RBSA-BSCM.1 8 X 10CM - 29CL(12)



SHALLOW BOWL CC-RBSA-BSB6.1 4.5 X 13CM - 20CL (12)



SNACK BOWL CC-RBSA-BS14.1 6.5 X 13CM - 40CL (12)





NOURISH SIDE-BOWLS

BIT ON THE SIDE

OSLO BLUE



DIP POT CC-RBBL-BSD4.1 5 X 8.5CM - 11CL (12)



CHIP MUG CC-RBBL-BSCM.1 8 X 10CM - 29CL(12)



SHALLOW BOWL CC-RBBL-BSB6.1 4.5 X 13CM - 20CL (12)



SNACK BOWL CC-RBBL-BS14.1 6.5 X 13CM - 40CL (12)



SEATTLE GREY



DIP POT CC-RBGY-BSD4.1 5 X 8.5CM - 11CL (12)



CHIP MUG CC-RBGY-BSCM.1 8 X 10CM - 29CL (12)



SHALLOW BOWL CC-RBGY-BSB6.1 4.5 X 13CM - 20CL (12)



SNACK BOWL CC-RBGY-BS14.1 6.5 X 13CM - 40CL (12)





SAPPHIRE

With food presentation becoming ever more innovative and exciting,

Bit On The Side features fun additions to add value and versatility to side dishes



DIP DISH CC-BCBL-RPDD.1 11.3CM - 14CL (12)



DIP POT CC-BCBL-RPD4.1 7CM - 11CL (12) CC-BCBL-RPD2.1 5.9CM - 6CL (12)



CHIP MUG CC-BCBL-RPCM.1 9.5CM - 28CL (12)



SNACK BOWL CC-BCBL-RP6.1 10.4CM - 17CL (12) CC-BCBL-RP10.1 12CM - 28CL (12)

CINNAMON



DIP DISH CC-BCBR-RPDD.1 11.3CM - 14CL (12)



DIP POT CC-BCBR-RPD4.1 7CM - 11CL (12) CC-BCBR-RPD2.1 5.9CM - 6CL (12)



CHIP MUG CC-BCBR-RPCM.1 9.5CM - 28CL (12)



SNACK BOWL CC-BCBR-RP6.1 10.4CM - 17CL (12) CC-BCBR-RP10.1 12CM - 28CL (12)





BIT ON THE SIDE

PAPRIKA



DIPPER POT CC-BCPA-PL4.1 6.7 X 6.9CM - 11CL (12) CC-BCPA-PL2.1 5.5 X 5.8CM - 6CL (12)



CHIP POT CC-BCPA-PL12.1 9 X 9.7CM - 34CL (12)



DIP DISH CC-BCPA-PL5.1 3.5 X 9.7CM - 14CL (12)

PEBBLE



DIPPER POT CC-BCPE-PL4.1 6.7 X 6.9CM - 11CL (12) CC-BCPE-PL2.1 5.5 X 5.8CM - 6CL (12)



CHIP POT CC-BCPE-PL12.1 9 X 9.7CM - 34CL (12)



DIP DISH CC-BCPE-PL5.1 3.5 X 9.7CM - 14CL (12)



PROFILE

Profile has an enhanced face profile with a defined rim to showcase the food at its very best. Profile is 20% lighter than existing plates making them an easy to handle solution, with no compromise on performance.

Profile is protected by ecoglaze, a high performance glaze that enhances product performance and durability.

WHITE



PLATE

CC-WH-VP65.1 - 16.5CM (12)

CC-WH-VP8.1 - 20CM (12)

CC-WH-VP9.1 - 23CM (12)

CC-WH-VP10.1 - 25CM (12)

CC-WH-VP58.1 - 27CM (12)

CC-WH-VP11.1 - 30CM (12)



RIMMED BOWL CC-WH-VRSB.1 - 25CM - 50CL (12) PASTA BOWL CC-WH-VPPB.1 - 30CM - 87CL (12)



BOWL CC-WH-VPOB.1 - 17CM - 25CL (12)



EVOLVE

Evolve is a versatile range of coupe shaped plates and bowls. Evolve's soft rimless coupe shaped profiles lend themselves perfectly to classic and contemporary food presentation. The Evolve range consists of varying sizes to suit all applications.

The durable glaze provides an ultra smooth surface, whilst prolonging the life of super vitrified products



COUPE PLATE

CC-WH-EVP6.1 - 16CM (12) CC-WH-EVP8.1 - 22CM (12) CC-WH-EV10.1 - 26CM (12) CC-WH-EV11.1 - 29CM (12)



COUPE BOWL CC-WH-EVB7.1 - 18CM - 43CL (12) CC-WH-EVB9.1 - 25CM - 113CL (12) CC-WH-PLC2.1 - 31CM - 240CL (6)





X SQUARED

This versatile collection of contemporary squares and rectangles works well with all other Super Vitrified ranges. X squared offers unlimited opportunities for presentation. Designed to offer a flexible solution for room service, cold counter presentation and banqueting



COUPE PLATE CC-WH-SP7.1 - 17CM (12) CC-WH-SP9.1 - 22CM (12) CC-WH-SP11.1 - 25CM (12)

CC-WH-SP12.1 - 29CM (12)



BOWL CC-WH-SQ7.1 - 17CM - 56CL (12) CC-WH-SQ9.1 - 21CM - 94CL (12) CC-WH-SQ10.1 - 23CM - 128CL (12)



OBLONG PLATE CC-WH-OP11.1 - 29 X 15CM (12) CC-WH-OP14.1 - 35 X 18CM (6)



LOTUS

Modelled on the lotus flower, this collection of seven accent pieces has an organic, innovative design. A flexible range of coupe shaped bowls and plates, the spacious food serving area lends itself perfectly to contemporary food presentation.

The superior glaze finish provides an ultra smooth surface for presentation whilst prolonging the life of the product



TRIANGLE PLATE
CC-WH-TR7.1 - 19CM (12)
CC-WH-TR9.1 - 23CM (12)
CC-WH-TR10.1 - 26CM (12)
CC-WH-TR12.1 - 31CM (6)



TRIANGLE BOWL
CC-WH-TRB6.1 - 15.3CM - 26CL (12)
CC-WH-TRB7.1 - 18.5CM - 37CL (12)
CC-WH-TRB9.1 - 23.5CM - 60CL (12)

ORBIT

A striking and innovative range combining versatility with contemporary design. Orbit enhances food presentation to create impact.

All pieces are stackable. This stylish collection delivers a fresh design concept without compromising durability and functionality.



OVAL BOWL CC-WH-OB7.1 - 18CM - 30CL (12)



OVAL COUPE PLATE CC-WH-OP9.1 - 23CM (12) CC-WH-OP58.1 - 27CM (12) CC-WH-OP12.1 -31CM (12)



PIZZA PLATE

PIZZA PLATE CC-WH-PPP.1 - 34CM (6)



WHITE ACCESSORIES



TRIANGULAR SNACK PLATE CC-WH-TSP.1 - 24CM (6) CC-WH-SSB.1 - 11CM - 28CL (24)



TRIANGULAR SNACK PLATE CC-WH-TSP.1 - 24CM (6) SAUCE DISH CC-WH-SD3.1 - 4 X 8CM - 9CL (24)



TRIANGULAR SNACK PLATE CC-WH-TSP.1 - 24CM (6) LATTE CAFÉ MUG CC-WH-CCLL.1 - 22CL (24)



SMALL SOUP BOWL CC-WH-SSB.1 - 11CM - 28CL (24)



MEDITERRANEAN SALAD BOWL CC-WH-SBS.1 - 48CL - 17CM (12) - SMALL CC-WH-SBM.1 - 21CM - 80CL (12) - MEDIUM



STACKING SOUP CUP CC-WH-ASU.1 - 10.5CM - 28CL (24)



DIP DISH CC-WH-BODP.1 - 5 X 5CM- 60CL (24)



SOUFFLE DISH CC-WHCW-S12N.1 - 10CM - 34CL (12)





WHITE ACCESSORIES





SQUARE PIE DISH CC-WHCW-SPDN.1 - 12 X 12CM - 45CL (12)



RAMEKIN CC-WHCW-LRKN.1 - 9CM - 19CL (24)



ESPRESSO CUP CC-WH-BEC2.1 - 7CL (24) SMALL COUPE SAUCER CC-WH-BS4.1 - 12CM (24)



CAFÉ MUG CC-WH-CCLL.1 - 22CL (24) CC-WH-ML10.1 - 28CL (12) CC-WH-MCL.1 - 34CL (12)



EGG CUP FOOTLESS CC-WH-EC.1 - 5CM (24)



ODYSSEY PEPPER CC-WHVY-OP.1 - 9CM (6) **ODYSSEY SALT** CC-WHVY-OS.1 - 9CM (6)



TEACUP CC-WH-VT8.1 - 23CL (12) SAUCER CC-WH-CSS.1 - 16CM (24)



ESPRESSO CUP CC-WH-CECL.1 - 7CL (24) **ESPRESSO SAUCER** CC-WH-ESS.1 - 12CM (24)



PROFILE SAUCE DISH CC-WH-SD2.1 - 6CL (24) CC-WH-SD3.1 - 9CL (24)



PROFILE BUTTER PAD CC-WH-BP.1 - 10CM (24)



UNHANDLED MINI JUG CC-WH-MJ2.1 - 6CL (24)



BEVERAGE POT WITH LID CC-WH-BT15.1 - 43CL (4) CC-WH-BT30.1 - 85CL (4)



PROFILE PEPPER CC-WH-SPE.1 - 9CM (12) PROFILE SALT CC-WH-SSA.1 - 9CM (12)



CAFÉ AMERICANO CUP CC-WH-BCA8.1 - 23CL (24) CAFÉ LATTE CUP CC-WH-BC10.1 - 28CL (24) LARGE COUPE SAUCER CC-WH-BS6.1 - 16CM (24)



ULTIMO - JUG CC-WH-B25.1 - 7CL (12) CC-WH-BJ5.1 - 14CL (4)

MAPLE TEACUP

MAPLE SAUCER CC-WH-TSOL.1 - 15CM (24)

CC-WH-COL.1 - 20CL (24)



MINI GRAVY BOAT CC-WH-MSB.1 - 11CM - 11.2CL (6)



SUGAR SACHET HOLDER CC-WH-SH.1 - 11 X 7CM (6)





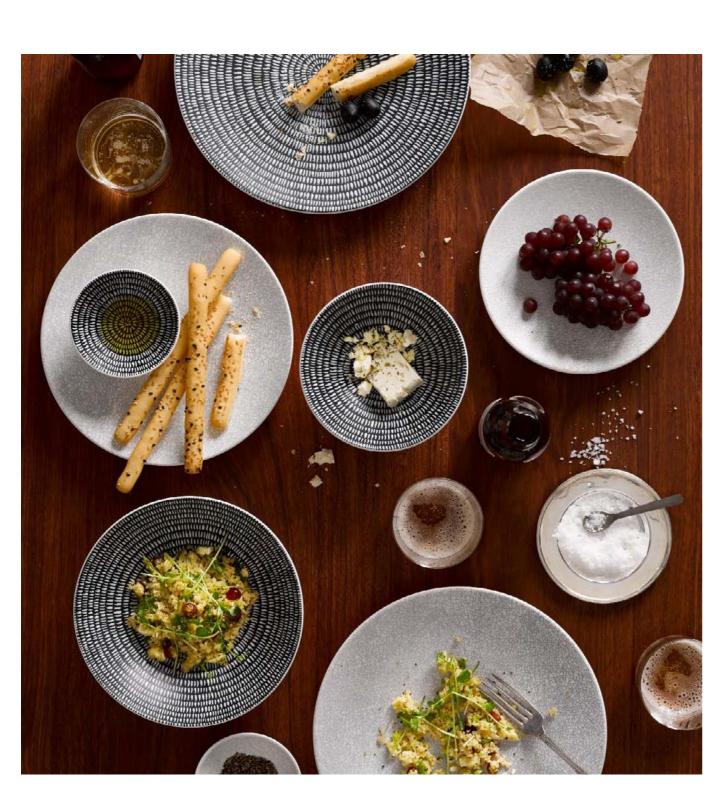




DUNE

Luzerne, a Singaporean brand committed to quality for over 70 years. High-end, bone ash-free products are a testament to our environmentally friendly and culturally aware philosophy.

Luzerne



Inspired by the natural materials that form modern crockery, the tones provide a minimalist, complementary canvas for any menu, while the sturdy, modern shapes & tactile granular feel engage all the senses.

CLAY



WALLED PLATE LADE1801020-CL - 20CM (12) LADE1801023-CL - 23.5CM (12) LADE1801027-CL - 27CM (12)



DEEP COUPE PLATE LADE1602023-CL - 23CM (12) LADE1602026-CL - 26CM (12)

ASH



WALLED PLATE LADE1801020-AS - 20CM (12) LADE1801023-AS - 23.5CM (12) LADE1801027-AS - 27CM (12)



DEEP COUPE PLATE LADE1602023-AS - 23CM (12) LADE1602026-AS - 26CM (12)







DRIZZLE

Pad printed design adds dimension to smooth matte coupe shapes. Drizzle blends neutral, monochromatic shades with organic strokes that call to mind looking through a window at a an invigoratory fall of rain.

WHITE



ROUND PLATE LADZ2501016/HKA1690 - 16CM (12) LADZ2501028/HKA1690 - 28CM (12)



ROUND DEEP COUPE PLATE LADZ6102023/HKA16901 - 23CM - 90CL (12)



ROUND V-BOWL LADZ6122010/HKA16901 - 10CM - 6CL (12)



ROUND PLATE LADZ2501021/HKA17900 - 21CM (12)



ROUND DEEP COUPE PLATE LADZ6102018/HKA17900 - 18CM - 45CL (12)





Black swirl showcases the finest dishes creating focus with mesmerizing central pattern.

BLACK SWIRL



ROUND COUPE PLATE LAAK6110019/039021A - 19CM (24) LAAK6110023/039021A - 23.5CM (12) LAAK6110027/039021A - 27.5CM (12) LAAK6110031/039021A - 31CM (12)



CHINESE SPOON LACW1802113/039021A - 13CM (10)



ROUND V-BOWL LAAK6122010/039021A - 10CM - 6CL (24) LAAK6122016/039021A - 15.5CM - 39CL (12) LAAK6122018/039021A - 18CM - 72CL (12)



ROUND BOWL LAAK6120014/039021A 14.5CM - 27CL (24) LAAK6120024/039021A 24CM - 132CL (12) LAAK6120029/039021A 29CM - 303CL (6)







URBAN

The contrast pattern of storm captivates your eye from first sight.

STORM



ROUND COUPE PLATE LAAK6110019/149010 - 19CM (24) LAAK6110023/149010 - 23.5CM (12) LAAK6110027/149010 - 27.5CM (12) LAAK6110031/149010 - 31CM (12)



ROUND BOWL LAAK6120014/149010 - 14.5CM - 27CL (24) LAAK6120024/149010 - 24CM - 132CL (12)



ROUND V-BOWL LAAK6122010/149010 - 10CM - 6CL (24) LAAK6122016/149010 - 15.5CM - 39CL (12) LAAK6122018/149010 - 18CM - 72CL (12)



GREY WEB

A subtle pattern to showcase a variety of menus, Grey Web captures the essence of nature's most delicate patterns.



ROUND COUPE PLATE LAAK6110019/139037 - 19CM (24) LAAK6110027/139037 - 27.5CM (12) LAAK6110031/139037 - 31CM (12)



ROUND BOWL LAAK6120014/139037 - 14.5CM - 27CL (24) LAAK6120024/139037 - 24CM - 132CL (12)



ROUND V-BOWL LAAK6122010/139037 - 10CM - 6CL (24) LAAK6122016/139037 - 15.5CM - 39CL (12) LAAK6122018/139037 - 18CM - 72CL (12)



KNIT

Knit evokes the small wonders of everyday life through stimulation of tactile fabric, bringing simplicity into the restaurant, hotel space.

REACTIVE WHITE



ROUND COUPE PLATE LAKT1201016/HKZ12000 - 16CM (12) LAKT1201021/HKZ12000 - 21CM (24) LAKT1201026/HKZ12000 - 26CM (24)



ROUND BOWL LAKT1202123/HKZ1200 23CM - 72CL (12)



SAUCE BOWL LAKT1220010/HKZ1200 10CM - 18CL (12)



BOWL LAKT1220016/HKZ12000 16CM - 54CL (12)

LAVA

Featuring a photogenic spackle glaze that stimulates the fascinating composition of silicate materials in molten rocks.



ROUND COUPE PLATE LALV1401016/HKZ15901 - 16CM (12) LALV1401023/HKZ15901 - 23CM (12) LALV1401028/HKZ15901 - 28CM (12)



CEREAL/DESSERT LALV6102018/HKZ15901 - 18CM 45CL - (12) ROUND BOWL LALV6102023/HKZ15901 - 23CM - 90CL (12)



ROUND V-BOWL LALV6122010/HKZ15901 - 10CM - 6CL (12) LALV6122016/HKZ15901 - 15.5CM - 39CL (12)







OLIVE

OLIVE

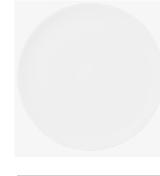
The Olive Range is sophisticated, fresh, inspiring, innovative and super white. Designed for usage in hotels and restaurants that require exceptional quality, elegance and durability. Chip resistant, dishwasher and microwave safe, and shine resilient with proper care and handling.

WHITE



ROUND RIM PLATE LAOL1101017 - 16.5CM (12) LAOL1101021 - 21CM (24) LAOL1101023 - 23CM (24) LAOL1101027 - 27CM (12)

LAOL1101031 - 30.5CM (12)



ROUND COUPE PLATE LAOL1201116 - 16CM (24) LAOL1201118 - 18CM (24) LAOL1201221 - 21CM (24) LAOL1201126 - 26CM (12) LAOL1201131 - 31CM (12)



ROUND RIM SOUP PLATE LAOL6102022 - 22.4CM - 24CL (24)



DEEP COUPE PLATE LARE1202027 - 27CM (12)



RECTANGULAR PLATE LAOL1703017 - 17CM (12) LAOL1703022 - 22CM (12) LAOL1703027 - 27CM (12)



SQUARE PLATE LAOL1704016 - 16CM (12) LAOL1704021 - 21CM (12) LAOL1704026 - 26CM (12)



ROUND BOWL LARE6120024 - 24CM - 132CL (12)



BOWL LAOL1120006 - 6CM - 6CL (24) LAOL1120011 - 11CM - 21CL (24) LAOL1120013 - 13.5CM - 39CL (24) LAOL1120015 - 15.5CM - 60CL (24)







MUG LAOL1130030 - 30CL (12) SAUCER LAOL1415115 - 15CM (24)



AK TEA CUP LARE1407124 - 24CL (24) SAUCER LAOL1415115 - 15CM (24)



ESPRESSO CUP LAOL1105009 - 7CL (24) ESPRESSO SAUCER LAOL1415112 - 12CM (24) COFFEE CUP LAOL1132018 - 20CL (24) SAUCER LAOL1415115 - 15CM (24)



TEAPOT LAOL1108053B/L - 42CL (6)





EGG CUP LARE1807006 - 6CM (12)



WHITE BUTTER DISH LAOL1810006 - 6CM - 3CL (24)



CREAMER LAOL1106015 - 14CL (12) LAOL1162020 - 20CL (12)



PEPPER SHAKER LAOL3411007P - 6.5CM (12) SALT SHAKER LAOL3411007S - 6.5CM (12)



SAUCE DISH LARE1800007 - 7.5CM - 3CL (24)

Luzerne



SACHET HOLDER LAOL1213005 - 10CM (12)





CLASSIC NEW BONE

Every Luzerne New Bone product bears the assurance of the brand's signature quality. The range of products is ideal as its glaze is renowned worldwide for its smooth, flawless and refined translucency. The quality of Luzerne New Bone exhibits all the features of traditional bone china without the use of bone ash, it is designed for use in all commercial environments is microwave and dishwasher safe.

WHITE



ROUND RIM PLATE LACW1101018 - 17.5CM (24) LACW1101021 - 21.5CM (24) LACW1101025 - 25CM (24) LACW1101027 - 27CM (12) LACW1101030 - 31CM (12)



ROUND COUPE PLATE LACW1201017 - 16.5CM (24) LACW1201019 - 19.4CM (24) LACW1201024 - 24CM (24) LACW1201027 - 26CM (12) LACW1201031 - 31CM (12)



ROUND RIM SOUP PLATE LACW1102022 - 22CM - 30CL (24) LACW1102027 - 27CM - 42CL (12)



DEEP ROUND COUPE PLATE LACW1202027 - 26.8CM - 93CL (12)



CANAPE TRAY/AMUSE BOUCH TRAY LALG6011132 - 31 X 10CM (12)



FLAT RECTANGLE PLATE LAHW1108131 - 31 X 20CM (12)



NOODLE BOWL LACW1604019 - 19CM (12)



ALL PURPOSE BOWL LACW1603016 - 16.5CM - 75CL (24)



ROUND BOWL LAAK6120014 - 14CM - 27CL (12) LAAK6120019 - 19CM - 45CL (24) LAAK6120024 - 24CM - 132CL (12) LAAK6120029 - 29CM - 303CL (6)



RICE BOWL LACW1601012 - 11.7CM - 21CL (24) LACW1601013 - 12.5CM 27CL (24)





WHITE



ROUND V-BOWL LAAK6122010 - 10CM - 6CL (24) LAAK6122016 - 15.5CM - 39CL (24) LAAK6122018 - 18CM - 72CL (12)



SOUP CUP WITH EAR LACW1501028B - 28CM - 30CL (24) RIM SAUCER LACW1425016 - 16CM (24)



COFFEE CUP (STACK) LACW1406020 - 20CL (24) COUPE SAUCER LACW1415115 - 15.2CM (24)



TEA CUP LACW1405020 - 20CL (24) COUPE SAUCER LACW1415015 - 15.2CM (24)



CONICAL MUG LACW2002536 - 36CL (24)



CAPPUCCINO CUP LACW1407028 - 30CL (24) COUPE SAUCER LACW1415416 - 15.5CM (24)



ZEN CUP LACW1408207 - 7CL (24) RECTANGULAR SAUCER LACW1431015 - 15CM (24) ZEN CUP LACW1408221 - 21CL (24) LACW1408230 - 30CL (24) LONG SAUCER LACW1431021 - 20.7CM (24)



AK ESPRESSO CUP LACW1407111 - 11CL (24) COUPE SAUCER LACW1415412 - 11.5CM (24) AK TEA CUP LACW1407124 - 24CL (24) COUPE SAUCER LACW1415115 - 15.2CM (24)



CREAMER
LACW1801005 - 5CL (12)
LACW1801009 - 9CL (12)
LACW1801022 - 22CL (12)



CONE MUG LACW2002029 - 29CL (12) COUPE SAUCER LACW1415115 -15.2CM (24)



TEAPOT WITH LID LACW1702045 45CL (12) TEAPOT WITH LID LACW1702075 75CL (12)





Luzerne

CLASSIC NEW BONE





SACHET HOLDER LACW1707010 - 9.5CM (24)



TALL SACHET HOLDER LACW1707005 WHITE - 7.2CM (24)



TOOTHPICK HOLDER LACW1804005 - 5CM (12)



TALL SALT SHAKER LACW1706310S - 9.8CM (12) TALL PEPPER SHAKER LACW1706310P - 9.8CM (12)



SAUCE DISH LACW1800007 - 7CM - 3CL (24) BUTTER DISH LACW1800009 - 9.5CM - 6CL (24)



BUTTER DISH LACW1810006 - 6CM - 3CL (24)



GRAVY BOAT LACW1704040 - 40CL (12)

SQUARE 2 COMPT. DISH

LACW1800110 - 8.5CM (24)



RECTANGLE 3 COMPT. DISH LACW1800212 - 12CM (24)



CLASSIC NEW BONE



EGG CUP LACW1807006 - 6CM (12)



SQUARE BOWL LAHW1900208 - 7.5CM - 15CL (24)



APPETIZER DISH LALG6075006 - 9.5CM (24)



CHINESE SPOON LACW1802113 - 13CM (10)

CONCORD



BREAKFAST CUP LACC3006023 - 23CL (24) COUPE SAUCER LACC3006116 - 16CM (24)



LINE



RIM PLATE
LALN3101018 - 17.5CM (12)
LALN3101021 - 21CM (24)
LALN3101025 - 25CM (24)
LALN3101027 - 27CM (12)
LALN3101030 - 30.5CM (12)



RIM SOUP PLATE LALN3102022 - 22CM - 30CL (24) LALN3102026 - 26.5CM - 42CL (12)











Vitrified ceramics made from high quality materials perfectly suited for the fast-paced food service environment.

Fortis is both beautiful, practical & durable.

FYNBOS

TABLEWARE

Inspired by the flora of the Fynbos ecoregion, with delicate designs and earthly tones reminiscent of the South African landscapes.

ALOE GREEN



ORGANIC ROUND BOWL NG4507-24GR W:24.8CM X H:8CM - 150CL (4) NG4507-30GR W: 30.5CM X H: 9.5CM -300CL (4) NG4507-40GR W: 40.5CM X H: 12.5CM - 600CL (3)



ROUND DEEP COUPE PLATE NG4509-17GR DIA: 17CM X H: 4.5CM - 30CL (6) NG4509-23GR DIA: 23CM X H: 4.5CM - 90CL (4) NG4509-25GR DIA: 25.5CM X H: 4.5CM - 110CL (3)



RECTANGULAR PLATE NG4508-24GR - 25.5 X 14.5CM (6) NG4508-30GR - 30 X 17CM (4) NG4508-34GR - 35.5 X 18CM (4) NG4508-45GR - 45 X 21CM (3)



COFFEE CUP NG4505-GR - 25CL (6)

SAUCER NG4506-GR - 15CM (6)









FYNBOS

ATLANTIC BLUE



RECTANGULAR PLATE NG4503-26BL - 25.5 X 14.5CM (6) NG4503-30BL - 30.5 X 17CM (4) NG4503-35BL - 35.5 X 18.5CM (4)



ORGANIC ROUND BOWL
NG4502-24BL
W: 25.8CM X H:8CM - 150CL (4)
NG4502-30BL
W: 30.5CM X H: 9.5CM - 300CL (4)
NG4502-40BL
W: 40.5CM X H: 12.5CM - 600CL (3)



OBLONG SLIM NG4501-BL - 38CM X 10CM (6)



DEEP BAMBOO



RECTANGULAR BOARD NG4665-20BR - 20 X 14 X 2CM (6) NG4665-25BR - 25.5 X 18 X 2.5CM (3) NG4665-30BR - 29.5 X 20 X 3CM (3)



BRUSHED SAND



OVAL PLATE NG4504-30AN - 30.5 X 16.5 X 3CM (4) NG4504-36AN - 35.5 X 19 X 3.5CM (4)



TEMPEST

Tempest black textured ceramic crockery is a stylish and sophisticated choice for the food service industry.

The unique texture adds an element of interest and depth to the classic black colour.

Adding a unique look and feel to each item.

BLACK



COUPE PLATE DA-1102 - 19.5CM (24) DA-1101 - 26CM (24) DA-1100 - 29CM (24)



DEEP COUPE PLATE DA-1104 - 24CM - 52CL (24) DA-1103 - 28CM - 100CL (24)



OVAL PLATTER DA-1125 - 31 X 23CM (12) DA-1126 - 38 X 29CM (6)



PIZZA PLATE DA-1123 - 31CM (12)



CANAPE TRAY DA-1118 - 31 X 11.5CM (12)



RECTANGULAR TRAY DA-1107 - 37 X 16CM (24)



LASAGNE DISH DA-1122 - 40CL (12)



SOUP/CEREAL BOWL DA-1114 - 15CM - 50CL (12)



ROUND DISH DA-1106 - 6.5CM - 5CL (24)



OVAL SAUCE DISH DA-1105 - 10CM - 8CL (24)







TEMPEST

BLACK



RIBBED RAMEKIN DA-1117 - 9CM - 14CL (24)



UNHANDLED JUG DA-1112 - 10CL (24) DA-1124 - 20CL (24)



BISTRO MUG DA-1119 - 30CL (24)

OTHER ORDER CODES DOUBLE WELL SAUCER DA-1116 - 15CM (24)



UNIVERSAL CUP DA-1115 - 23CL (24) DOUBLE WELL SAUCER DA-1116 - 15CM (24)



ESPRESSO CUP DA-1120 - 7CL (24) ESPRESSO SAUCER DA-1121 - 12CM (24)



TEAPOT DA-1113 - 50CL (12)



SACHET HOLDER DA-1111 - 9CM (12)



STUDIO

Walled ceramic crockery has a sleek and simple design that allows the food to take centre stage while the high-quality material ensures durability and longevity. Available in classic black & white, these pieces are perfect for any setting.



DEEP BOWL

DA-1077- 11CM - 25CL (24)



FLAT BOWL DA-1076 - 11CM - 8CL (24)



CEREAL BOWL DA-1078 - 17CM - 60CL (24)



DEEP PASTA/SALAD BOWL DA-1079 - 21CM - 120CL (12)



PLATE

DA-1066 - 19.5CM (24) DA-1067 - 23.5CM (24) DA-1068 - 28CM (12)



WHITE



DEEP BOWL DA-1072 - 11CM - 25CL (24)



FLAT BOWL DA-1075 - 11CM - 8CL (24)



CEREAL BOWL DA-1073 - 17CM - 60CL (24)



DEEP PASTA/SALAD BOWL DA-1074 - 21CM - 120CL (12)



PLATE

DA-1063 - 19.5CM (24) DA-1064 - 23.5CM (24) DA-1065 - 28CM (12)

PRIMA

Elegance of fine china with the resilience of a genuine catering product.

The Prima Range encompasses the entire spectrum of essential tableware, along with a number of elegant extras. Clean lines and a modern white body result in a range that can be applied across a broad range of functions and operations designed to facilitate stacking.

WHITE





COUPE PLATES

SP-DA402 - 19CM (24)

SP-DA405 - 22.5CM (24) SP-DA401 - 26CM (24) SP-DA400 - 29CM (12)



SQUARE PLATE DA-1016 - 18CM (24) DA-1014 - 23CM (12) DA-1015 - 28CM (12)

DA-219 - 31CM (12)

DA-218 - 36CM (12)



SQUARE BOWL DA-1060 - 18CM - 45CL (24) DA-1062 - 23CM - 65CL (24)



GOURMET PASTA BOWL SP-DA241 28CM - 30CL (12)

OVAL RIMMED PLATTER





PASTA PLATE SP-DA213 - 28CM - 38CL (12)



OVAL COUPE PLATTER DA-1005 - 23 X 18CM (12) DA-1004 - 25.5 X 18CM (12) DA-1006 - 31 X 14CM (12) DA-1036 - 38 X 29CM (6)



SQUARE DIP DISH DA-234 - 12CM - 25CL (24)

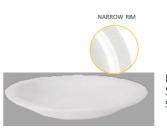




PRIMA



COUPE PASTA/SALAD **BOWL** SP-DA404 - 24CM - 52CL (24) SP-DA403 - 28CM - 100CL (12)



NARROW RIMMED SOUP PLATE SP-DA903 - 22CM - 35CL (24)



NARROW RIMMED DESSERT BOWL SP-DA904 - 16CM - 18CL (24)



RICE BOWL DA-230 - 10CM - 15CL (24)



STACKING SOUP CUP DA-1030 - 34CL (24) DOUBLE WELL SAUCER DA-996 - 15CM (24)



BOWL DA-1003 - 12 X 7CM - 43CL (24)



VEGGIE BOWL DA-1070 - 17CM - 26CL (24)



NARROW RIMMED

SP-DA900 - 17CM (24) SP-DA905 - 20CM (24) SP-DA902 - 23CM (24) SP-DA901 - 25CM (24)





MULTI-PURPOSE DA-229 - 14CM- 60CL (12)



OATMEAL BOWL SP-DA216 - 15.5CM - 33CL (24)



SALAD BOWL SP-DA007 - 18CM - 60CL (24) PASTA/SALAD BOWL SP-DA1007 - 26CM - 120CL (12)



NOODLE BOWL SP-DA242 - 22CM - 140CL (24)







PRIMA

PRIMA

WHITE



SLANT TOP BOWL DA-222 - 20CM - 55CL (12)



SAUCE DISH DA-233 - 10CM 10CL (24) SALAD/FRUIT BOWL DA-232 - 16CM 35CL (24) PASTA BOWL DA-231 - 24CM - 120CL (12)



OVAL BOWL DA-1086 - 18CM - 36CL (24) DA-1088 - 23CM - 65CL (24)



CAPPUCCINO CUP DA-207 - 24CL (24) DA-208 - 30CL (24) DOUBLE WELL SAUCER SP-DA211 - 15CM (24)



ALFA ESPRESSO CUP
DA-700 - 6CL (24)
ALFA ESPRESSO SAUCER
DA-711 - 12CM (24)
ALFA CUP
DA-1000 - 20CL (24)
DA-1001 - 27CL (24)
DOUBLE WELL SAUCER
DA-996 - 15CM (24)
FLAT SAUCER
DA-1044 - 15CM (24)

NON-STACKING TEA CUP

DOUBLE WELL SAUCER

DA-210 - 23CL (24)

SP-DA211 - 15CM (24)



SQUARE ESPRESSO CUP
DA-161 - 6CL (24)

ESPRESSO SAUCER
DA-162 - 12CM (24)

SQUARE CAPPUCCINO CUP
DA-159 - 20CL (24)
DA-158 - 30CL (24)

CAPPUCCINO SAUCER
DA-160 - 15CM (24)



STACKING CUP DA-209 - 20CL (24) DOUBLE WELL SAUCER SP-DA211 - 15CM (24)



TEA CUP DA-1042 - 22CL (24) FLAT SAUCER DA-1044 - 15CM (24)



STACKING MUG DA-999 - 28CL (24)



COFFEE CUP DA-305 - 22CL (24) SAUCER DA-306 - 15CM (24)



COFFEE MUG DA-1012 - 30CL (24)



BLACK MUG DA-1019 - 30CL (24)

WHITE



DA-701 - 7CL (24)

ALFA ESPRESSO SAUCER
DA-711 - 12CM (24)

CAFÉ MUG
DA-994 - 26CL (24)
DA-995 - 36CL (24)

DOUBLE WELL SAUCER
DA-996 - 15CM (24)

SAUCER TRAY
DA-998 - 29 X 13CM (24)

CAFÉ ESPRESSO CUP



BISTRO MUG DA-992 - 30CL (24) DOUBLE WELL SAUCER DA-996 15CM (24)) BISTRO MUG DA-993 - 36CL (24) DOUBLE WELL SAUCER DA-997 - 16CM (24)



CLASSIC MUG DA-1013 - 29CL (24)



TEA POT WITH LID DA-228 - 50CL (6) LID ONLY DA-228L - 50CL (6)



CREAMER
DA-1050 - 5CL (24)
DA-221 - 10CL (12)
DA-220 - 25CL (12)
BANQUETING JUG
DA-1051 - 50CL



SUGAR BOWL WITH LID DA-227 - 20CL (12)



TEA POT WITH LID
DA-301 - 50CL (6)
LID ONLY
DA-301L - 50CL (6)
TEA POT WITH LID
DA-300 - 100CL (6)
LID ONLY
DA-300L - 100CL (8)



CREAMER - ROUND DA-303 - 10CL (12) DA-302 - 25CL (12)



HANDLED SAUCE DA-1071- 15CL (12)



SUGAR BOWL WITH LID DA-304 - 20CL (12)



SACHET HOLDER DA-011 - 9CM (12)



ITALIA

ITALIA

"Traditional Italian shape cups that enhance the aromas and tastes of coffee to a perfect balance"



WHITE



Α **ESPRESSO CUP** GS-R805C-W - 7CL (12) **ESPRESSO SAUCER** GS-R806S-W - 12.5CM (12) CAPPUCCINO CUP GS-R808C-W - 16CL (12)

GS-R812C-W - 28CL (12) CAPPUCCINO SAUCER GS-R809S-W - 14.2CM (12)

GS-R813S-W - 16CM (12)

OPEN CAPPUCCINO CUP GS-R815C-W - 21CL (12) CAPPUCCINO SAUCER GS-R816S-W - 14CM (12)

BLACK



ESPRESSO CUP GS-R805C-B - 7CL (12) **ESPRESSO SAUCER** GS-R806S-B - 12.5CM (12) CAPPUCCINO CUP GS-R808C-B - 16CL (12) GS-R812C-B - 28CL (12) CAPPUCCINO SAUCER GS-R809S-B - 14.2CM (12) GS-R813S-B - 16CM (12)

OPEN CAPPUCCINO CUP GS-R815C-B - 21CL (12) CAPPUCCINO SAUCER GS-R816S-B - 14.2CM (12)

BROWN



Α ESPRESSO CUP GS-R805C-BR - 7CL (12) **ESPRESSO SAUCER** GS-R806S-BR - 12.5CM (12) CAPPUCCINO CUP GS-R808C-BR - 16CL (12) GS-R812C-BR - 28CL (12) **CAPPUCCINO SAUCER** GS-R809S-BR - 14.2CM (12) GS-R813S-BR - 16CM (12)

OPEN CAPPUCCINO CUP GS-R815C-BR - 21CL (12) CAPPUCCINO SAUCER GS-R816S-BR - 14CM (12)

RED



Α **ESPRESSO CUP** GS-R805C-R - 7CL (12) **ESPRESSO SAUCER** GS-R806S-R - 12.5CM (12) CAPPUCCINO CUP GS-R808C-R - 16CL (12) GS-R812C-R - 28CL (12) CAPPUCCINO SAUCER GS-R809S-R - 14.2CM (12) GS-R813S-R - 16CM (12)

OPEN CAPPUCCINO CUP GS-R815C-R - 21CL (12) CAPPUCCINO SAUCER GS-R816S-R - 14CM (12)

BLUE



ESPRESSO CUP GS-R805C-BL - 7CL (12) **ESPRESSO SAUCER** GS-R806S-BL - 12.5CM (12) CAPPUCCINO CUP GS-R808C-BL - 16CL (12) GS-R812C-BL - 28CL (12) **CAPPUCCINO SAUCER** GS-R809S-BL - 14.2CM (12) GS-R813S-BL - 16CM (12)

OPEN CAPPUCCINO CUP GS-R815C-BL - 21CL (12) CAPPUCCINO SAUCER GS-R816S-BL - 14CM (12)





PRIMA ACCESSORIES

WHITE



TOOTHPICK HOLDER DA-1054 - 5CM (24)



CANAPÉ TRAY DA-1034 - 31 X 11.5CM (12)



STACKING RECTANGULAR SERVER

DA-1083 - 16.5 X 10CM - 35CL (12)



STACKING SQUARE SERVER

DA-1084 - 10 X 10CM - 13CL (24)



RAMEKIN DA-013 - 9CM - 14CL (24)



RECTANGULAR TRAY DA-1082 - 22 X 14CM (12) DA-1055 - 28 X 15CM (12) DA-1081 - 35 X 14CM (12) DA-1110 - 33.5 X 20CM (12)

EGG CUP

DA-225 - 5CL (12)

DA-237 - 6.5CM - 3CL (24)



RIBBED RAMEKIN DA-015 - 9CM (24)



ROUND DISH DA-226 - 8CM - 4CL (24) SAUCE DISH DA-236 - 6CM - 2CL (24)



PRIMA ACCESSORIES

WHITE



SHARP ANGLE BOWL DA-1021 - 8CM - 5CL (24)



COCKTAIL SPOON DA-1090 - 12.5CM (24)



CANAPÉ SPOON DA-1035 - 10CM (48)



LASAGNE DISH DA-009 - 40CL (12) DA-010 - 60CL (12)



DEEP BOWL DA-016 - 10CM (24)



SAUCE CUP DA-1008 - 8CL (24) DA-017 - 15CL (24) DA-018 - 22CL (24)



SAUCE DISH EGG SHAPE DA-1023 - 10CM - 10CL (24)



DIPPER POT DA-1053 - 7CL (24)



CHIP MUG DA-1052 - 9CM - 22CL (24)



TABLEWARE

PRIMA ACCESSORIES

WHITE



SNAIL DISH DA-012 - 20CM (12)



3 DIV. CONDIMENT DISH DA-991 - 18CM (24)



ASHTRAY
DA-217 - 9CM (12)
OUTDOOR ASHTRAY
DA-1009 - 9CM (12)



PEPPER SHAKER DA-224 - 6CM (12) SALT SHAKER DA-223 - 6CM (12)



PEPPER SHAKER DA-1011 - 8CM (12) SALT SHAKER DA-1010 - 8CM (12)



OVAL EARED DISH DA-238 - 20CM - 35CL (12)



OVAL DIVIDED BOWL DA-1085 - 20CM (6)



BUD VASE DA-240 - 15CM (12)



ACCENT

"Inspires excellence, creativity and individuality".

The accent range inspires excellence, creativity and individuality in presentation by providing a selection of signature, accent and buffet pieces. Expressive shapes inspire chefs to go beyond the ordinary in enhancing the appeal of any dish. Robust product designed for use in the hospitality industry.

WHITE





LARGE SALAD/SOUP BOWL NGFAW6862-41 - 41CM (2)



LARGE BOWL WITH GRAIN NG6105-36 - 36CM (4)



SOUP/PASTA BOWL NGFAW6660-28 - 28CM (12)



DIVIDED DISH NG5510A-23 - 23CM (12)



QUADRILATERAL PLATE NG6226B-36 - 36CM (2)



FLARED LARGE BOWL NG6249-30 - 30CM (8)



RECTANGULAR BOARD NG4665-20 - 20 X 14CM (6) NG4665-25 - 25 X 18CM (12) NG4665-30 - 30 X 21CM (12)



SQUARE PLATE NG4546-19 - 19CM (12) NG4546-25 - 25CM (12) NG4546-30 - 30CM (6)





ACCENT

WHITE



RECT. 3-DIVIDED DISH NG5510-17 - 17CM (6)



RECT. 2-DIVIDED DISH NG5511-14 - 14CM (12)



SQUARE FOOTED BOWL

NG6177-11 - 11CM (12) NG6177-18 - 18CM (6) NG6177-27 - 27CM (6)



SQUARE TRUMPET SHAPE BOWL

NG4519-12 - 12CM (12) NG4519-18 - 18CM (6) NG4519-23 - 23CM (8)



BAMBOO LEAF PLATE NG4556-20 - 20CM (6)



SLANT TOP BOWL

NG7164-18 - 18CM (6) NG7164-20 - 20CM (3)



RECT. PLATE WITH HANDLE NG6184-29 - 29 X 13CM (12)

NG6184-38 - 38 X 17CM (3)



RECTANGULAR PLATE

NG5466-37 - 37 X 20CM (3) NG5466-45 - 45 X 28CM (2)



CUTLERY

We offer a range of the finest cutlery shapes, from simple to ornate, traditional to contemporary, along with speciality items such as serving gear and steak knives in either 18/0 or 18/10 S/Steel.

18/10 S/Steel contains 18% chrome and 10% nickel whilst 18/0 contains 18% chrome with no nickel. Therefore 18/10 provides greater protection against corrosion, scratching and assists with longer lasting brilliance and shine.













PINTINOX

TABLEWARE

PINTINOX

Superior cutlery products made in Italy since 1929. Specifically made with quality S/Steel intended for modern catering.



MILLENIUM 18/10

SPOON

PN22700001 - (12) TABLE PN22700004 - (12) DESSERT PN22700007 - (12) TEA/COFFEE PN22700011 - (1) SERVING PN22700039 - (12) SOUP PN22700008 - (12) MOKA **FORK**

PN22700002 - (12) TABLE

PN22700005 - (12) DESSERT PN22700012 - (1) SERVING PN22700017 - (12) PASTRY PN22700028 - (12) FISH

KNIFE

PN22700003 - (12) TABLE PN22700006 - (12) DESSERT PN22700029 - (12) FISH PN22700067 - (12) STEAK CAKE SERVER PN22700020 - (1)



SIRIO 18/10

SPOON

PN22600001 - (12) TABLE PN22600004 - (12) DESSERT PN22600007 - (12) TEA/COFFEE PN22600008 - (12) MOKA PN22600039 - (12) SOUP

PN22600002 - (12) TABLE PN22600005 - (12) DESSERT PN22600017 - (12) PASTRY PN22600028 - (12) FISH

KNIFE

PN22600003 - (12) TABLE PN22600006 - (12) DESSERT PN22600029 - (12) FISH



PALACE 18/10

SPOON

PN16900001 - (12) TABLE PN16900004 - (12) DESSERT PN16900007 - (12) TEA/COFFEE PN16900008 - (12) MOKA

PN16900039 - (12) SOUP PN16900036 - (12) LONG DRINK

FORK

PN16900002 - (12) TABLE PN16900005 - (12) DESSERT PN16900017 - (12) PASTRY PN16900028 - (12) FISH PN16900027 - (12) OYSTER

KNIFE

PN16900003 - (12) TABLE PN16900006 - (12) DESSERT PN16900029 - (12) FISH PN16900067 - (12) STEAK PN16900025 - (12) BUTTER



ROMA 18/10

SPOON

PN22000004 - (12) DESSERT PN22000007 - (12) TEA PN22000008 - (12) MOKA PN08300039 - (12) SOUP **FORK**

PN22000002 - (12) TABLE PN22000005 - (12) DESSERT PN22000017 - (12) CAKE PN22000028 - (12) FISH

KNIFE

PN22000003 - (12) TABLE PN22000006 - (12) DESSERT PN08300067 - (12) STEAK PN22000029 - (12) FISH



RITZ 18/10

SPOON

PN22800001 - (12) TABLE PN22800004 - (12) DESSERT PN22800007 - (12) TEA/COFFEE PN22800008 - (12) MOKA PN22800039 - (12) SOUP PN22800036 - (12) LONG DRINK

FORK PN22800002 - (12) TABLE PN22800005 - (12) DESSERT PN22800017 - (12) PASTRY PN22800028 - (12) FISH

KNIFE

PN22800003 - (12) TABLE PN22800006 - (12) DESSERT PN22800029 - (12) FISH PN22800067 - (12) STEAK



ACCESSORIES 18/10

STEAK KNIFE PN07500067 - (12)

CHEESE KNIVE PN074000AA - (1)

LOBSTER PICK PN074000AF - (1)

SEAFOOD CRACKER PN074000AG - (1)







SOLA

Manufacturing and designing cutlery in the Netherlands since 1922. Sola guarantees perfect quality control from raw material selection, manufaturing processes and production.



LOTUS 18/10

SPOON

SHC-11LOTU011 - (12) TABLE SHC-11LOTU012 - (12) DESSERT SHC-11LOTU013 - (12) ENGLISH SOUP SHC-11LOTU302 - (12) TEA SHC-11LOTU303 - (12) LONGDRINK SHC-11LOTU307 - (12) DEMITASSE

FORK

SHC-11LOTU021 - (12) TABLE SHC-11LOTU022 - (12) DESSERT SHC-11LOTU024 - (12) FISH SHC-11LOTU404 - (12) COCKTAIL

SHC-11LOTU402 - (12) COCKTAIL

KNIFE

SHC-11LOTU110 - (12) STEAK (STANDING) SHC-11LOTU111 - (12) TABLE (REGULAR) SHC-11LOTU112 - (12) TABLE (STANDING) SHC-11LOTU113 - (12) DESSERT (REGULAR) SHC-11LOTU114 - (12) DESSERT (STANDING) SHC-11LOTU115 - (12) BUTTER (REGULAR) SHC-11LOTU116 - (12) BUTTER (STANDING) SHC-11LOTU117 - (12) STEAK (REGULAR) SHC-11LOTU124 - (12) FISH



SPOON

SHC-11WIND011 - (12) TABLE SHC-11WIND012 - (12) DESSERT SHC-11WIND025 - (12) ENGLISH SOUP SHC-11WIND302 - (12) TEA SHC-11WIND303 - (12) LONGDRINK SHC-11WIND307 - (12) DEMITASSE

SHC-11WIND021 - (12) TABLE SHC-11WIND022 - (12) DESSERT SHC-11WIND024 - (12) FISH

KNIFE

SHC-11WIND111 - (12) TABLE MONO. SHC-11WIND113 - (12) DESSERT MONO. SHC-11WIND115 - (12) WINDSOR-STEAK MONO SHC-11WIND116 - (12)BUTTER MONO. SHC-11WIND124- (12) FISH



DONAU 18/10

SPOON

SHC-11DONA011 - (12) TABLE SHC-11DONA012 - (12) DESSERT SHC-11DONA026 - (12) ENGLISH SOUP SHC-11DONA303 - (12) LONGDRINK SHC-11DONA307 - (12) DEMITASSE SHC-11DONA402 - (12) COCKTAIL SHC-11DONA302 - (12) TEA

FORK

SHC-11DONA021 - (12) TABLE SHC-11DONA022 - (12) DESSERT SHC-11DONA024 - (12) FISH SHC-11DONA404 - (1) COCKTAIL

SHC-11DONA110 - (12) STEAK MONOBLOC SHC-11DONA112 - (12) TABLE MONOBLOC SHC-11DONA114 - (12) DESSERT MONOBLOC SHC-11DONA116 - (12) SIDE PLATE MONO. SHC-11DONA124 - (12) FISH



FORTIS

Fortis cutlery offers affordable food service quality cutlery in 18/0 or 18/10 options. Available in various styles and designed with perfect balance.



TRADITIONAL 18/10

SPOON

JS-ET102 - (12) TABLE JS-ET105 - (12) DESSERT JS-ET108 - (12) TEA JS-ET110 - (12) ICE CREAM JS-ET112 - (12) COFFEE JS-ET115 - (12) SOUP **FORK** JS-ET101 - (12) TABLE JS-ET104 - (12) DESSERT JS-ET106 - (12) FISH JS-ET113 - (12) CAKE

KNIFE

JS-ET100 - (12) TABLE JS-ET103 - (12) DESSERT JS-ET107 - (12) FISH JS-ET199 - (12) STEAK



SORRENTO 18/10

SPOON

JS-S105 - (12) DESSERT JS-S108 - (12) TEA JS-S110 - (12) ICE CREAM JS-S112 - (12) COFFEE JS-S115 - (12) SOUP **FORK** JS-S101 - (12) TABLE JS-S104 - (12) DESSERT JS-S106 - (12) FISH

JS-S113 - (12) CAKE

KNIFE

JS-S100 - (12) TABLE JS-S103 - (12) DESSERT JS-S107 - (12) FISH JS-S199 - (12) STEAK







FORTIS



ENGLISH 18/0

SPOON

JS-E202 - (12) TABLE JS-E205 - (12) DESSERT JS-E208 - (12) TEA JS-E210 - (12) ICE CREAM JS-E213 - (12) COFFEE JS-E216 - (12) SOUP **FORK** JS-E201 - (12) TABLE JS-E204 - (12) DESSERT

JS-E206 - (12) FISH JS-E214 - (12) CAKE

KNIFE

JS-E200 - (12) TABLE JS-E203 - (12) DESSERT JS-E207 - (12) FISH JS-E217 - (12) STEAK POINTED

CAPRI 18/0

SPOON

JS-C403 - (12) TABLE JS-C404 - (12) TEA JS-C408 - (12) COFFEE JS-C410 - (12) SOUP JS-C411 - (12) DESSERT JS-C415 - (12) ICE CREAM

FORK

JS-C402 - (12) TABLE JS-C406 - (12) DESSERT JS-C409 - (12) CAKE JS-C413 - (12) FISH

KNIFE

JS-C401 - (12) TABLE JS-C405 - (12) DESSERT JS-C412 - (12) FISH JS-C414 - (12) STEAK POINTED





JS-T102 - (12) TABLE JS-T105 - (12) DESSERT JS-T108 - (12) TEA JS-T110 - (12) ICE CREAM JS-T112 - (12) COFFEE JS-T115 - (12) SOUP **FORK** JS-T101 - (12) TABLE JS-T104 - (12) DESSERT JS-T106 - (12) FISH

JS-T113 - (12) CAKE

FORTIS

KNIFE

JS-T107 - (12) FISH JS-T100 - (12) TABLE JS-T103 - (12) DESSERT JS-T199 - (12) STEAK POINTED

SPOON

JS-K003 - (12) TABLE JS-K004 - (12) TEA JS-K006 - (12) SOUP JS-K008 - (12) COFFEE JS-K010 - (12) SODA JS-K013 - (12) DESSERT **FORK**

FORTIS

ELOFF 18/0

JS-K002 - (12) TABLE JS-K005 - (12) CAKE JS-K012 - (12) DESSERT

ini **FORTIS**

KNIFE JS-K001 - (12) TABLE JS-K011 - (12) DESSERT JS-K014 - (12) STEAK POINTED

STEAK KNIVES AND FORKS



BROAD BLADE PLASTIC HANDLE KNS5125 - 125MM



ELEGANCE SHARP TIP KNG9126 - 125MM (WH)



DELUXE WOODEN HANDLE KNS3125 - 125MM



BROAD BLADE STEEL HANDLE KNS4125 - 125MM



SHARP TIP KNS0125 - 125MM



ELEGANCE SHARP TIP KNG9125 - 125MM (ABS)



ROUND TIP KNS0100 - 100MM



DELUXE BROAD BLADE WOODEN HANDLE KNS2125 - 125MM



STEAK KNIFE KNV8110 - 110MM



KNV7110 - 110MM

RUNTER



STEAK FORK KNF8110



























GLASSWARE

A wide offering of quality glassware specifically designed for the food service industry. From lead-free crystal glass to stemware and speciality cocktail glasses.

Our products are sourced from reputable manufacturers and are suited for any occasion whether formal or casual.





"Elegant and practical glassware for every day use"

Bormioli Rocco uses the finest natural resources to create superior glass for homes and businesses around the world. The range has been specifically designed for use in the catering industry in accordance with the most advanced manufacturing techniques.

- Our Crystal Range is made from superior lead-free crystal glass and encompasses strength, clarity, shine and innovation.
- The Standard Range is comprehensive and its versatile shapes are designed with emphasis on functionality and practicality.
- The Toughened Range is unsurpassed in strength and functionality. The manufacturing process employed renders it safer than ordinary glass and, in addition, tempered glass is also 2.5 times more resilient to thermal shock than ordinary glass.





A - LASER CUTTING

For thin rims that enhance the perception of wine qualities and elevate the tasting experience.



C - STAR GLASS

Bormioli Rocco's innovative and exclusive chemical composition that produces an ultra-clear, highly transparent lead-free crystal glass.



E - XLT

The exclusive reinforcing treatment that strengthens the stem and protects it over time.



STACKABILITY

Space saver shapes designed to economise on storage and transport.



TEMPERED GLASS

High resistance to thermal shock, impact and machine washing cycles. The exclusive reinforcing treatment that strengthens the stem and protects it over time.



SOMMELIER ITALIAN ASSOCIATION

In partnership with Italian Association of Sommeliers.



B-REDUCED THICKNESS

Excellent distribution of glass around the rim and along the sides.



D - PULLED STEM

A particular process whereby the stem is pulled from the same gob of molten glass as the bowl ensures elegant shapes, ultra-high strength and flexibility.



DNA COLOR PROJECT - FULL MASS **COLOR TECHNOLOGY**

The colours are 100% dishwater safe in industrial dishwashers and Eco-friendly. The material is chip-proof and retains all the typical characteristics of glass (brilliance, transparency, recyclability and hygiene) for the entire life cycle of the product.











FLORIAN

AMERICA '20S









DOF BR1.99416 - 37.5CL H113MM W78MM (6)



RED WINE BR1.99411 - 53.5CL H221MM W92MM (6)





AMERICA '20S

LILAC ROSE



ROCKS BR1.22157 - 30CL H83.5MM W83.5MM (6) DOF BR1.22153 - 37CL H92MM W88MM (6)



LONG DRINK BR1.22159 - 40CL H158MM W68MM (6)

COOLER

BR1.22155 - 49CL

H162MM W73.5MM (6)





SAPPHIRE BLUE





LONG DRINK BR1.22158 - 40CL H158MM W68MM (6) COOLER BR1.22154 - 49CL H162MM W73.5MM (6)











COCKTAIL COUPE BR1.22137 - 23CL H157MM W98MM (6)



COCKTAIL BR1.22129 - 25CL H202MM W78MM (6)



GIN TONIC BR1.22128 - 75CL H226MM W109MM (6)







BR1.22150 - 27.5CL H140MM W107MM (6)



COGNAC BR1.22147 - 65CL H164.5MM W107MM (6)





CORDIAL/LIQUEUR BR1.22146 - 8CL H150MM W56MM (6)



NICK & NORA BR1.22145 - 14CL H158.5MM W76MM (6)





COOLER BR1.22141 - 48CL H162MM W98MM (6)



DOF BR1.22139 - 38CL H92MM W88MM (6)



SHOT BR1.22148 - 8CL H80MM - W45MM (6)







INALTO





















UNO FLUTE BR3.65740 - 28CL H243MM W74MM (6)



UNO SMALL BR3.65730 - 38CL H207MM W89MM (6)



UNO MEDIUM BR3.65720 - 47CL H220MM W95MM (6)



UNO LARGE BR3.65710 - 56CL H233MM W100MM (6)



UNO EXTRA LARGE BR3.65700 - 64CL H243MM W104MM (6)



TRESENSI MEDIUM BR3.65743 - 43CL H220MM W85MM (6)



TRESENSI LARGE BR3.65742 - 55CL H235MM W91MM (6)



TRE SENSI SHERRY BR3.65747 - 15CL H178MM W62MM (6)



UNO DOF BR3.65750 - 45CL H103MM W92MM (6)







MEDIUM BR1.92351 - 44CL H216MM W87MM (6)



LARGE BR1.92352 - 55CL H230MM W95MM (6)



 XL BR1.92342 - 65CL H240MM W102MM (6)



DOF BR1.92344 - 38CL H100MM W84MM (6)



LONG DRINK BR1.92345 - 39CL H129MM W76MM (6)

AURUM











FLUTE BR1.80811 - 23CL H235MM W68MM (6)



WHITE WINE BR1.80821 - 35CL H203MM W83MM (6)



BURGUNDER BR1.80831 - 43CL H213MM W89MM (6)



ROSSO BR1.80841 - 52CL H225MM W93MM (6)







PREMIUM













CHAMPAGNE BR1.70061 - 26CL H245MM W78MM (6)



SAUVIGNON BR1.70190 - 33CL H219MM W78MM (6)



CHIANTI CLASSIC BR1.70031 - 38.5CL H226MM W81MM (6)



BARBERA D'ASTI BR1.70181 - 47CL H233MM W86MM (6)



CHARDONNAY BR1.70041 - 60CL H238MM W86MM (6)



NEBBIOLO BR1.70011 - 67CL H238MM W108MM (6)



MOD. F COGNAC BR1.70071 - 64.5CL H162MM W108MM (6)



AQUA FRIZZANTE BR1.91861 - 43CL H105MM W85MM (6)









CHAMPAGNE BR1.26281 - 20.5CL H224MM W75MM (6)



CABERNET BR1.26261 - 37CL H200MM W84MM (6)



NEBBIOLO BR1.26271 - 49CL H212MM W90MM (6)



BORDEAUX BR1.67221 - 53.5CL H233MM W90MM (6)



D.O.F. BR1.57100 - 41CL H987MM W87MM (6)





COGNAC BR1.30210C - 54.5CL H149MM W99MM (6)



GRAPPA BR1.66180 - 8CL H163MM W56MM (6)



DEGUSTAZIONE TASTER GLASS BR1.67260 - 21.3CL H151MM W66MM (6)



MILANO











WATER BR1.36130M - 27CL H180MM W79MM (12)



GOBLET BR1.36140M - 34.8CL H188MM W83MM (12)



TUMBLER BR4.30100M - 30CL H85MM W82MM (12)

FLUTE



BR4.30110M - 38CL H92MM W89MM (12)



LONG DRINK BR4.30120M - 40CL H130MM W75MM (12)





LUNA



ROCKS BR1.91180 - 26CL H97MM W80MM (12)



DOF BR1.91200 - 34CL H108MM W87MM (12)



LONG DRINK BR1.91190 - 35CL H137MM W76MM (12)



COOLER BR1.91210 - 45CL H145MM W82MM (12)

GINA



FB30 DOF BR5.10970 - 30.8CL H97MM W77MM (6)



H28 HIGH BALL BR5.10130 - 28.7CL H142MM W62MM (6)



FH33 LONG DRINK BR5.10980 - 33.5CL H160MM W62MM (6) FB22 TUMBLER BR5.12080 - 24.3CL H91MM W72MM (6)



FIORE DECANTERS





FIORE - SCHNAPS BR1.29090 - 5.5CL H145MM W56MM (12)



AURUM CARAFFA PITCHER BR1.80860 - 150CL H300MM W115MM (6)



YPSILON



SHOT BR1.57110 - 7CL H107MM W50MM (24)



AFTER DINNER BR1.25040 - 15CL H95MM W77MM (6)



PRE DINNER BR1.25020 - 25.5CL H107MM W92MM (12)



DOF BR1.25060 - 34CL H116MM W100MM (12)



LONG DRINK BR1.25030 - 30.8CL H159M W77MM (12)



DESSERT BOWL BR3.40750 - 37.5CL H90MM W130MM (12)



FLUTE BR1.25010 - 16CL H235MM W64MM (6)











SORGENTE





WATER CLEAR BR3.40420 - 30CL H107MM W82MM (12)



DIAMOND



DOF BR3.02260 - 38.5CL H102MM W91MM (6)



COOLER BR3.50240 - 47CL H143MM W85MM (6)



ESTE



DOF BR6.66226 - 39CL H107MM W89MM (6)



COOLER BR6.66228 - 49CL H157MM W84MM (6)



CASSIOPEA



TUMBLER BR2.34510 - 33CL H88MM W86MM (12) DOF BR2.34520 - 41CL H107MM W85MM (12)



COOLER BR2.34530 - 48CL H147MM W80MM (12)













ONE SHOT BR5.18000 - 7CL H64MM W51MM (54)



JUICE GLASS BR5.17520 - 20CL H83MM W75MM (6)



ROCKS GLASS BR5.17530 - 27CL H92MM W84MM (6)

LONG DRINK

BR5.16170 - 37CL

ROCKS

BR3.40766 - 31.2CL

H99MM - W85MM (6)

H120MM W83MM (6)



DOF BR5.16160 - 39CL H100MM W91MM (24)



COOLER BR5.16180 - 48CL H130MM W90MM (6)



OXFORD







COOLER BR3.40768 - 39.5CL H143MM - W82MM (6)



BODEGA









MEDIUM BR7.10870 - 35.5CL H89MM W85MM (12)



MAXI BR7.10880 - 50.5CL H120MM W88.5MM (12)







POMPEI BOWLS









SMALL BR4.17010 - 3.9CL H30MM W60MM (24)

HARMONIA BR1.28970 - 38.5CL H201MM W73MM (6) BR1.28980 - 58CL H213MM W84MM (6)



MEDIUM BR4.17070 - 10CL H41MM W80MM (6)



LARGE BR4.17020 - 24CL H53MM W105MM (6)

BEER





CRAFT BEER AND BRANDY



EXECUTIVE BEER BR1.28540 - 37.5CL H184MM W80MM (6)



ALE / COCKTAIL BR3.30246 - 42CL H174MM W86MM (6)



SNIFTER BR1.30210 - 53CL H149MM W99MM (24)



PREMIUM - MOD. F COGNAC BR1.70071 - 64.5CL H162MM W108MM (6)



AMERICA'20S COGNAC BR1.22147 - 65CL H164.5MM W107MM (6)



WHISKEY



STONE - D.O.F. BR6.66218 - 40CL H107MM W89MM (6)



LOUNGE - D.O.F. BR6.66224 - 40CL H107MM W89MM (6)



CASSIOPEA - WHISKEY BR2.34510 - 33CL H88MM W86MM (12) BR2.34520 - 41CL H107MM W85MM (12)



GINA - FB30 BR5.10970 - 30.8CL H97MM W77MM (6)



LUNA - DOF BR1.91200 - 34CL H108MM W87MM (12)



RISERVA - D.O.F. BR1.57100 - 41CL H98MM W87MM (6)



YPSILON - DOF BR1.25060 - 34CL H116MM W100MM (12)



AMERICA '20S - DOF BR1.22139 - 38CL H92MM W88MM (12)



AMERICA '20S SAPPHIRE BLUE DOF BR1.22152 - 37CL H92MM W88MM (6) **ROCKS**



AMERICA '20S LILAC ROSE DOF BR1.22153 - 37CL H92MM W88MM (6) **ROCKS** BR1.22157 - 30CL

H83.5MM W83.5MM (6)



COCKTAIL



YPSILON COCKTAIL BR1.24490 - 24.5CL H182MM W114MM (6)

BR1.22156 - 30CL

H83.5MM W83.5MM (6)



BARTENDER COCKTAIL/ **CHAMPAGNE GLASS** BR3.20757B - 30CL H165MM W87.5MM (12)



YPSILON MARGARITA BR1.66440 - 33CL H174MM W117MM (6)



AMERICA '20S MARTINI BR1.22142 - 25CL H180MM W108MM (12)



JAZZ LONG DRINK BR1.29470 - 33CL H200MM W71MM (24)



ALE / COCKTAIL BR3.30246 - 42CL H174MM W86MM (6)







TABLEWARE TABLEWARE





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DIAMOND - COOLER BR3.50240 - 47CL H143MM W85MM (6)



CASSIOPEA - COCKTAIL BR2.34530 - 48CL H147MM W80MM (12)



ESTE - COOLER BR6.66228 - 49CL H157MM W84MM (6)



BODEGA - MEDIUM BR7.10870 - 35.5CL H89.5MM W85MM (12)



BODEGA - MAXI BR7.10880 - 50.5CL H120MM W88.5MM (12)





AMERICA '20S COOLER BR1.22141 - 48CL H162MM W98MM (24)



AMERICA '20S SAPPHIRE BLUE COOLER BR1.22154 - 49CL H162MM W73.5MM (6)



AMERICA '20S LILAC ROSE COOLER BR1.22155 - 49CL H162MM W73.5MM (6)



NOVECENTO - FIZZ BR1.22114 - 22CL H124MM W90MM (6)



NOVECENTO - MARTINI BR1.22112 - 23.5CL H155MM W95MM (6)





AMERICA '20S COCKTAIL BR1.22129 - 25CL H202MM W78MM (6)



AMERICA '20S COCKTAIL COUPE BR1.22137 - 23CL H157MM W98MM (6)



AMERICA '20S FIZZ BR1.22150 - 27.5CL H140MM W107MM (6)



ICON JARRA MUG BR4.16831 - 32CL H107MM W81MM (6)



AMUSE BOUCHE AND SHOT



ROCK BAR ONE SHOT GLASS BR5.18000 - 7CL H64MM W51MM (54)



SORGENTE LIQUEUR BR3.40440 - 7CL H59MM W82MM (24)



AMERICA'20S - SHOT BR1.22148 - 8CL H80MM - W45MM (6)



YPSILON - SHOT BR1.57110 - 7CL H107MM W50MM (24)



BICCHIERI **DUBLINO LIQUEUR** BR1.68169 - 3.4CL H71MM W45MM (6)



BICCHIERI **DUBLINO LIQUEUR** BR1.69249 - 5.7CL H89MM W51MM (6)



DIAMOND - SHOT BR3.50238 - 6CL H71MM W59MM (6)



YPSILON AFTER DINNER BR1.25040 - 15CL H95MM W77MM (24)



YPSILON PRE DINNER BR1.25020 - 25.5CL H107MM W92MM (12)



BODEGA MINI BR7.10860 - 22.5CL H59MM W82MM (12)









DESSERT





GELATO - BOWL BR1.33990 - 28CL H166MM W100MM (6)



ROCKBAR DESSERT / MILKSHAKE BR3.40310 - 38CL H182MM W85MM (6)



FORTUNA **DESSERT BOWL** BR1.91410 - 30CL H180MM W125MM (6)



DIAMOND - MINI DESSERT BOWL BR3.02200 - 22.5CL H60MM W110MM (12)



DIAMOND **DESSERT BOWL** BR3.02262 - 36CL H99MM W115MM (6)



YPSILON **DESSERT BOWL** BR3.40750 - 37.5CL H90MM W130MM (12)



ARIA - ALFA DESSERT BOWL BR2.35683 - 25CL H70MM W133MM (12)



ARIA - BETA DESSERT BOWL BR2.35682 - 25CL H62MM W112MM (12)















PREMIUM - GIN COCKTAIL BR1.70184 - 76CL H255MM W108MM (6)



AMERICA '20S - GIN TONIC BR1.22128 - 75CL H226MM W109MM (12)



CARAFES/JUGS



YPSILON - CARAFE BR1.25071 - 28.5CL H165MM W68MM (12) BR1.25081 - 55CL (6) H204MM W84MM CARAFE JUG BR1.25001 - 108CL (6)



YPSILON - JUG WITH WHITE LID BR1.25001L - 108CL H255MM W104MM (6)



BISTROT BROCCA JUG BR1.46140 - 30CL H115MM W62MM (12) BR1.46150 - 61CL H145MM W77MM (12) BR1.46160 - 116CL H186MM W93MM (6)







DESIRE

Award winning design. Every single glass is uncompromisingly clear and brilliant. Aerlumer - the bottom curl lines at the bowl makes for unprecedented appreciation experiences.

LUCARIS

Crystal of Modern Asia

New lead-Free crystal glass composition, with physical aesthetics comparable to conventional lead crystal results in exceptional clarity and brilliance, with extra strength and durability









ELEGANT RED 1LS10ER21 - 59CL 220 X 110MM (24)



Aerlumer encourages micro-oxidation and softens the wine while swirling. It allows diversified interaction between wine and air, intentionally subtle to avoid effects when discovering colours of wines

HONG KONG HIP

Hong Kong Hip Series - with modern and edgy silhouette, it is sure to make a statement and is perfect for occasions where the finest wines and the most fashionable society come together to create the most hip and happening dining scene.







CHARDONNAY 1LS04CD15 - 42.5CL 247.5 X 83MM (24)



CABERNET 1LS04CB19 - 54.5CL 263 X 90MM (24)



BURGUNDY 1LS04BG32 - 91CL 252 X 122MM (24)



DOUBLE ROCK 1LT04DR13 - 37CL 90 X 91MM (24)



HI BALL 1LT04HB10 - 29CL 127 X 66MM (24)







SHANGHAI SOUL

It is the definitive stemware range that meets the highest sommelier standards. It is intended for premium wines, ultra fine dining and elite socializing where nothing is compromised.



CHAMPAGNE 1LS03CP09 - 25CL 265.5 X 58.5MM (24)



CHARDONNAY 1LS03CD14 - 40.5CL 244.5 X 82MM(24)



BEAUJOLAIS 1LS03BJ18 - 51.5CL 257.5 X 88MM (24)



BURGUNDY 1LS03BG23 - 66.5CL 249 X 104MM(24)



HI BALL 1LT03HB10 - 28.5CL 123 X 66MM (24)



DOUBLE ROCK 1LT03DR14 - 39.5CL 92 X 88MM (24)



SERENE

This glassware series elevates special occasions to enjoy a pleasurable moment with friends amidst fine ambience. The design's objective is to communicate simple, practical and casual sensations, capturing the essence of timeless style that constantly embraces modernity together with time honoured values.



DOUBLE ROCK 1LT17DR14 - 39.5CL 87 X 87MM (24)



LONG DRINK 1LT17LD15 - 40CL 148 X 70MM (24)







Established in 1979, Ocean glassware manufactures quality glassware for the food service industry. Ocean glassware brings out the joy and pleasure to drink and dine in every moment.

Inspired by aesthetics and creativity, Ocean glassware passionately produces innovative and stylish glassware to enhance values of drinking and dining experiences







MADISON



SANTE

The Madison range of glassware are all fine rim



FLUTE 1015F07 - 21CL 230 X 56MM (24)



WHITE WINE 1015W12 - 35CL 210 X 78MM (24)



RED WINE 1015R15 - 42.5CL 224 X 82MM (24)



BORDEAUX 1015A21 - 59CL 224 X 98MM (24)



BURGUNDY 1015D22 - 65CL 209 X 108MM (24)



MARGARITA 1015M12 - 34.5CL 190 X 116MM (24)



MARTINI 1015C10 - 28.5CL 192 x 120mm (24)



COGNAC 1015N22 - 65CL 150 X 105MM (24)



WATER GOBLET 1015G15 - 42.5CL 166 X 82MM (24)



LONG DRINK 1C18414 - 39CL 110 X 80MM (48)



The Sante range of glassware are all fine rim



FLUTE CHAMPAGNE 1026F07 - 21CL 229 X 60MM (24)



WHITE WINE 1026W12 - 34CL 213 X 79MM (24)



RED WINE 1026R15 - 42CL 225 X 85MM (24)



BORDEAUX 1026A21 - 59.5CL 235 X 97MM (24)



BURGUNDY 1026D22 - 63.5CL 212 X 109MM (24)



WATER GOBLET 1026G14 - 40.5CL (24)



STEMLESS WINE 1C24216 - 46.5CL 115 X 88MM (48)



VINO



WHITE WINE 1530W12 - 33.5CL 206 X 80MM (48)



RED WINE 1530R16 - 47CL 227 X 87MM (48)









LEXINGTON

CUT TUMBLERS

NEW **TABLEWARE**





FLUTE CHAMPAGNE 1019F06 - 18.5CL 210 X 57MM (48)



WHITE WINE 1019G13 - 37CL 203 X 83MM (48)



RED WINE 1019R16 - 45.5CL 217 X 87MM (48)



COCKTAIL 1019C07 - 20.5CL 160 X 100MM (48)



ROCK 1C18512 - 34.5CL 80 X 90MM (48)



HI BALL 1C18513 - 37CL 110 X 80MM (48)

CARAFES



BISTRO 1V13610 - 27CL 160 X 65.5MM (48) 1V13621 - 58.5CL 216 X 80MM (24) 1V13633 - 94CL 250 X 93MM (24)



TEMPO 1B13610 - 29CL 160 X 65.5MM (48) 1B13621 - 61CL 216 X 80MM (24) 1B13634 - 97CL 250 X 93MM (24)



TRAZE - DOUBLE ROCKS



PAST 1P03661 - 35CL 91 X 88MM (36)



PRESENT 1P03662 - 35CL 91 X 8MM (36)



FUTURE 1P03663 - 35CL 91 X 88MM (36)

TRAZE - HI BALL



PAST 1P03664 - 35CL 150 X 70MM (36)



PRESENT 1P03665 - 35CL 150 X 70MM (36)



FUTURE 1P03666 - 35CL 150 X 70MM (36)

CONNEXION



WHISKEY ROCK 1P02880 - 30.5CL 90 X 89MM (24)



DOUBLE ROCK 1P02807 - 35CL 91 X 86MM (48)



HI BALL 1P02808 - 35CL 152 X 69MM (48)



LONG DRINK 1P02809 - 43CL 159 X 74MM (36)



MIXING 1P02810 - 62.5CL 156 X 95.5MM (12)



CONDIMENT BOWL 1P02820 - 10CM 55 X 100MM (24)

JUBILEE



ROCK 1B22712 - 34CL 85 X 90MM (48)



HI BALL 1B22711 - 33.5CL 115 X 74.5MM (48)









TUMBLERS

TABLEWARE

TUMBLERS

IVORY



ROCK 1B13009 - 26.5CL 85 X 75.5MM (72) 1B13011 - 32CL 90 X 80MM (72)



HI BALL 1B13013 - 37CL 135 X 68.5MM (72) 1B13016 - 46CL 150 X 72MM (72)

IRIS

The Iris range of glassware are all fine rim



TOP DRINK



ROCK 1B00311 - 32.5CL 90 X 79.5MM (72)



HI BALL 1B00310 - 30.5CL 125 X 65.5MM (72)



TANGO



ROCK 1B13312 - 35CL 93 X 91MM (48)



LONG DRINK 1B13315 - 42.5CL 165 X 76MM (48)



STUDIO



ROCK 1B16112 - 34.5CL 96.5 X 97MM (48)



LONG DRINK 1B16115 - 43.5CL 135 X 92MM (48)











TUMBLERS

TABLEWARE

HOT DRINK

FIN LINE



JUICE 1B01206 - 17.5CL 86.5 X 59MM (72)



HI BALL 1B01210 - 28CL 120 X 63.5MM (72)



HI BALL 1B01213 - 35.5CL 150 X 63.5MM (72)

FYN

The FYN range of glassware are all fine rim



ROCK 1C24010 - 29CL 90 X 78MM (72)



DOUBLE ROCK 1C24014 - 39.5CL 105.5 X 82.5MM (48)



HI BALL 1C24012 - 35CL 140 X 70MM (48)

LEXINGTON

The Lexington range of glassware are all fine rim



ROCK 1C18512 - 34.5CL 80 X 90MM (48)



HI BALL 1C18513 - 37CL 110 X 80MM (48)



MADISON

SANTE

The Madison and Sante ranges of glassware are all fine rim



LONG DRINK 1C18414 - 39CL 110 X 80MM (48)



STEMLESS WINE 1C24216 - 46.5CL 115 X 88MM (48)



DOPPIO DOUBLE WALL



ROCK 44A0001 - 28CL 93 X 87MM (6)



HI BALL 44A0002 - 43CL 141 X 84MM (6)



KENYA



ESPRESSO CUP 1P01642 - 6.5CL 56 X 73MM (6)



CAPPUCCINO CUP 1P01641 - 24.5CL 78 X 110.5MM (6)



MUG 1P01640 - 32CL 103 X 114.5MM (6)



SLIM MUG 1P01644 - 32CL 143 X 105MM (6)



ESPRESSO SAUCER 1P01672 - 11CM 18 X 110MM (6) FITS WITH 1P01642 - 6.5CL 56 X 73MM (6)



CAPPUCCINO SAUCER 1P01671 - 15CM (6) FITS WITH 1P01641 - 24.5CL 78 X 110.5MM (6) 1P01640 - 32CL 103 X 114.5MM (6) 1P01644 - 32CL 143 X 105MM (6)







BEER



COCKTAIL



CUBA HURRICANE 1522H16 - 45CL 188 X 79MM (24)



CRAFTMHAN **TUMBLER** 1B23220 - 56.5CL 178 X 91MM (48)



CONICAL SUPER 1B01022 - 62CL 165 X 88MM (48)



VIVA - FOOTED 1B16315 - 42CL 240 X 80MM (24)



IMPERIAL 1R00216 - 47.5CL 220 X 78MM (24)



TIARA FOOTED 1B17514 - 39.5CL 185 X 74MM (48)



MODULAR 1B24516 - 46CL 119 X 83MM (48)



MODULAR 1B24522 - 63CL 157 X 83MM (48)



MADISON - WATER **GOBLET** 1015G15 - 42.5CL 166 X 82MM (24)







MADISON BURGUNDY 1015D22 - 65CL 209 X 108MM (24)



CONNEXION **GIN COCKTAIL** 1527D21 - 60CL 192 X 107MM (24)



MADISON MARGARITA 1015M12 - 34.5CL 190 X 116MM (24)



MADISON MARTINI 1015C10 - 28.5CL 192 X 120MM (24)



LEXINGTON COCKTAIL 1019C07 - 20.5CL 160 X 100MM (48)



CUBA HURRICANE 1522H16 - 45CL 188 X 79MM (24)



MADISON WATER GOBLET 1015G15 - 42.5CL 166 X 82MM (24)



SANTE WATER GOBLET 1026G14 - 40.5CL 168 X 82MM (24)



CONNEXION LONG DRINK 1P02809 - 43CL 159 X 74MM (36)



LONG DRINK 1B13315 - 42.5CL 165 X 76MM (48)



TIARA FOOTED 1B17514 - 39.5CL 185 X 74MM (48)



WHISKEY ROCK 1P02880 - 30.5CL 90 X 89MM (24)



SANTE - WATER GOBLET 1026G14 - 40.5CL 168 X 82MM (24)











COCKTAILS - HI BALL



WHISKEY



TRAZE PAST 1P03664 - 35CL 150 X 70MM (36)



TRAZE PRESENT 1P03665 - 35CL 150 X 70MM (36)



TRAZE FUTURE 1P03666 - 35CL 150 X 70MM (36)



FYN - ROCK 1C24010 - 29CL 90 X 78MM (72)



CONNEXION DOUBLE ROCK 1P02807 - 35CL (48)



FYN - DOUBLE ROCK 1C24014 - 39.5CL 105.5 X 82.5MM (48)





BRANDY 1501X12 - 34CL 124 X 86MM (48)



SHERRY 1501P04 - 13CL 147 X 56.5MM (48)



UNO 4P02910 - 3.5CL 66 X 45MM (72)



IVORY - ROCK 1B13009 - 26.5CL 85 X 75.5MM (72)



IVORY - ROCK 1B13011 - 32CL 90 X 80MM (72)



IRIS - ROCK 1C13011 - 32CL 90 X 80MM (72)



PLAZA 1P00210 - 5.5CL 60 X 55MM (72)



SOLO 1P00110 - 6CL 70 X 54MM (72)



TRAZE PAST DOUBLE ROCKS 1P03661 - 35CL 91 X 88MM (36)



TRAZE PRESENT DOUBLE ROCKS 1P03662 - 35CL 91 X 88MM (36)



TRAZE FUTURE DOUBLE ROCKS 1P03663 - 35CL 91 X 88MM (36)



CONNEXION WHISKEY ROCK 1P02880 - 30.5CL 90 X 89MM (24)



STUDIO - ROCK 1B16112 - 34.5CL 96.5 X 97MM (48)



JUBILEE - ROCK 1B22712 - 34CL 85 X 90MM (48)



LEXINGTON - ROCK 1C18512 - 34.5CL 80 X 90MM (48)



TANGO - ROCK 1B13312 - 35CL 93 X 91MM (48)









BOWLS





CONNEXION CONDIMENT BOWL 1P02820 - 10CM 55 X 100MM (24)



VERRINE SHALLOW BOWL 1P03720 - 78.5MM 30 X 78.5MM (72)



VERRINE - DEEP **BOWL** 1P03721 - 78.5MM 55 X 55MM (72)



STACK BOWL 1P00623 - 104MM 46 X 104MM (72) 1P00624 - 121MM 54.5 X 121MM (48)





ALASKA - DESSERT



ICE CREAM CUP 1P00115 - 20.5CL 78.5 X 102MM (24)



SUNDAE CUP 1P00315 - 22.7CL 145 X 100MM (24)



SODA CUP 1P00415 - 35.5CL 190 X 81MM (24)





áqua glassware

Meets the standards required by the demanding hospitality industry



AQUA - COCKTAIL



HURRICANE AQU1001 - 44CL (12)



ALE/COCKTAIL SW0530-42 - 37CL (24)



MARTINI COCKTAIL SW0950-42 - 22.5CL (24)



MARGARITA SW1200-42 - 29.5CL (24)



GIN & TONIC SW1900-42 - 65CL (24)







WINE





FLUTE SW0720-42 - 21.5CL (24)



WHITE WINE SW0060-42 - 25CL (24)



RED WINE SW0650-42 - 30CL (24)





LARGE WHITE WINE SW1600-42 - 38.5CL (24)



LARGE RED WINE SW1630-42 - 49CL (24)



BEER



FLARED PILSNER B7-15DF - 37CL (24)

BEER MUG AQU1003 - 50CL (6) AQU1002 - 64CL (6)



WILLY B2-14A - 38CL (48)



TUMBLERS



WHISKEY B1-9BBF - 26CL (48) B2-9BBF - 32.5CL (48)



FREESIA TUMBLER PM0370-42 - 35CL (48)



FREESIA TUMBLER PM0390-42 - 50CL (48)



ZOMBIE B1-11A - 33CL (48)



HI BALL B1-10A - 27CL (48)



HOT DRINKS





IRISH COFFEE MUG AQU1005 - 24CL (12)



LATINO MUG AQU1004 - 28CL (12)



FOOTED MUG M1-1PJF - 28.5CL (24)



DECANTERS AND JUGS





DECANTER AQU1007 - 33CL (6) AQU1006 - 108CL (6)



CLASSIC JUG WITH LID JG0520-42L - 1.5LT (6)



TULIP WITH LID JG0610-41L - 2.1LT (6)







POLYCARBONATE



CHAMPAGNE FLUTE GPC0190 - 19CL (6)



PINA COLADA GLASS GPH0390 - 39CL (6)



HURRICANE GLASS GPH0410 - 41CL (6)



MARTINI CUP GPM0280 - 28CL (6)



MARGARITA CUP GPM0285 - 28.5CL (6)



COCKTAIL CUP GPP0410 - 41CL (6)



TUMBLER GPT0300 - 30CL (6)



TUMBLER GPT0470 - 47CL (6)



RED WINE GPW0335 - 33.5CL (6)



GIBRALTAR TUMBLER LTS0265 - 26.5CL (6)



GIBRALTAR TUMBLER LTS0405 - 40.5CL (6)



SHOT GLASS PSG0030 - 3CL (6)









TABLEWARE

SALT AND PEPPER MILLS

PARIS - U'SELECT WHITE

Paris U'Select, allows the user to choose from different settings for coarseness or fineness. This provides the perfect grind: from roughly cracked to a fine dust, and gives consistency when switching back and forth.



SALT MILL PEU27810 - 18CM (6) PEPPER MILL PEU27803 - 18CM (6)



SALT MILL PEU27797 - 12CM (6) PEPPER MILL PEU27780 - 12CM (6)



PARIS - BLACK



SALT MILL
PEU1870418/SME - 18CM (6)
PEPPER MILL
PEU1870418 - 18CM (6)



SALT MILL
PEU1870412/SME - 12CM (6)
PEPPER MILL
PEU1870412 - 12CM (6)



PARIS - CHOCOLATE



SALT MILL PEU870418/SME/1 - 18CM (6) PEPPER MILL PEU870418/1 - 18CM (6)



SALT MILL
PEU870412/SME/1 - 12CM (6)
PEPPER MILL
PEU870412/1 - 12CM (6)



SALT MILL PEU870430/SME/1 - 30CM (3) PEPPER MILL PEU870430/1 - 30CM (3)



PEPPER MILL PEU870450/1 - 50CM (1)



SALT AND PEPPER MILLS

PARIS - NATURAL



SALT MILL PEU0870418/SME - 18CM (6) PEPPER MILL PEU0870418 - 18CM (6)



SALT MILL PEU0870412/SME - 12CM (6) PEPPER MILL PEU0870412 - 12CM (6)



NANCY - ACRYLIC



SALT MILL
PEU900830/SME - 30CM (3)
PEPPER MILL
PEU900830 - 30CM (3)



SALT MILL
PEU900818/SME - 18CM (6)
PEPPER MILL
PEU900818 - 18CM (6)



SALT MILL
PEU900812/SME - 12CM (6)
PEPPER MILL
PEU900812 - 12CM (6)

HOSTELLERIE



CHOCOLATE PEPPER MILL PEU22648 - 22CM (6)



NATURAL PEPPER MILL PEU806-1 - 22CM (6)







TABLEWARE

SALT AND PEPPER MILLS

SALI AND I LITER WILL

BISTRO



NATURAL SALT MILL PEU9800-1/SME - 10CM (6) NATURAL PEPPER MILL PEU800-1 - 10CM (6)

WHITE SALT MILL

WHITE PEPPER MILL

PEU22440 - 10CM (6)

PEU24215 - 10CM (6)



BLACK MATT SALT MILL PEU24208 - 10CM (6) BLACK MATT PEPPER MILL PEU22730 - 10CM (6)



CHOCOLATE SALT MILL
PEU22600 - 10CM (6)
CHOCOLATE PEPPER MILL
PEU22594 - 10CM (6)





NATURAL SALT MILL PEU27889 - 8CM (6)



CHOCOLATE PEPPER MILL PEU27896 - 8CM (6)





SALT MILL PEU33897 - 14CM (6)



PEPPER MILL PEU33880 - 14CM (6)

ROYAN - GREY



FIDJI - BLACK

ELIS - S/STEEL



SALT MILL PEU27179 - 20CM (1)



PEPPER MILL PEU27162 - 20CM (1)



SALT MILL PEU17149 - 15CM (6) PEPPER MILL PEU17132 - 15CM (6)



SALT AND PEPPER MILLS

BALI - ACRYLIC



WHITE - SALT MILL PEU25793 - 8CM (6)



BLACK - PEPPER MILL PEU25786 - 8CM (6)



BALTIC - ACRYLIC



SALT MILL PEU25779 - 8CM (6)



PEPPER MILL PEU25762 - 8CM (6)



TAHITI



WHITE - SALT MILL PEU24253 - 20CM (6)



BLACK - PEPPER MILL PEU18382 - 20CM (6)



PEUGEOI

SALT / PEPPER GRINDERS

FEATURES

S/Steel grinding mechanism



WOODEN PEPPER GRINDER PGW0150 - 150MM PGW0300 - 300MM PGW0500 - 500MM



ACRYLIC SALT AND PEPPER GRINDER SPG0150 - 150MM (SET)





PLACEMATS

The hospitality industry continues to turn to macFAB for innovative and ground breaking products, which help reduce both energy and laundry costs while combining sophisticated textures and finishes with durability and ease of maintenance. macFAB tablemats are made from spun polyester yarn coated with waterproof PVC to create a beautiful, highly functional item for the hospitality industry. It is stain resistant, ultra strong and easy to clean. Mats are suitable for both indoor and outdoor use, as the material is UV protected for life.

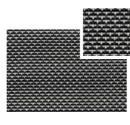




SEA BREEZE MF140 30 X 41CM (12)



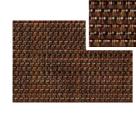
SHORELINE MF103 30 X 41CM (12)



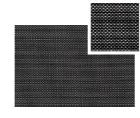
TITANIUM MF099 30 X 41CM (12)



BURLAP MF038 30 X 41 CM (12)



COFFEE BEAN MF035 30 X 41CM (12)



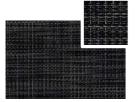
MINK MF150 30 X 41CM (12)



CW ALUMINIUM MF003 30 X 41CM (12)



BIRCH MF039 30 X 41CM (12)



MICA MF141 30 X 41CM (12)



SOLID BLACK MF040 30 X 41CM (12)



TERRACOTTA MF002 30 X 41CM (12)



CLAY MF123 30 X 41CM (12)



 $^{{}^*}$ The items on this page are available ex stock, Other patterns and finishes are available on request

macFAB

CLEANING AND MAINTENANCE



CLEANING

Placemats are easily cleaned with soap and water. Should a stubborn stain occur, the woven polyvinyl can withstand gentle rubbing with hot soapy water or a bleach-based detergent.

DISHWASHERS

Do not put placemats into the dishwasher.

SANITIZING.

A high temperature sanitizer can be used once a week to ensure that the placemats remain hygienic. This product cannot be ironed since it is made of vinyl.

STORAGE

Store placemats flat or neatly rolled up. Do not allow them to be folded or allow them to crease.



DETERGENTS

Choosing the correct detergent is important. High alkaline content will eventually damage the glaze surface. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

TEMPERATURE

A wash temperature of 60°C is generally optimal for achieving the correct balance between ensuring the effective removal of food particles and maximizing the longevity of the glaze. Dishwashers Avoid any vibration of plates against each other through proper loading and through the use of plastic coated racks and baskets. Ensure that the manufacturer's instructions are followed. Wash cutlery in separate baskets to prevent metal markings on the crockery.

HANDLING

Do not use metal utensils, scrapers, abrasive pads and powders or bleach for removing food particles. Only borax or gentle, non-abrasive household cleaners should be used to remove stains. Metal markings can be avoided by placing tableware on plastic or rubber mats.

ROTATION

Rotating the tableware in use promotes even wear and tear. Ensure that there is enough stock in operation to prevent excessive use and premature deterioration.

MICROWAVES

Ceramic tableware with metallic decorations such as gold or silver are not suitable for microwave ovens.

THERMAL SHOCK

Ceramic tableware is not designed to withstand excessive thermal shock conditions e.g. from the freezer to the hot oven. Do not expose tableware to a naked flame or heated electric element.



CLEANING

Wash cutlery in hot soapy water as soon as possible after use. Rinse immediately with hot water and wipe cutlery with a dry, clean cloth immediately. Never leave dirty cutlery to soak and never leave cutlery damp, especially 18/0 S/Steel grade.

DETERGENTS

Use only pH neutral or slightly alkaline detergents. Don't use products containing hypochlorides (bleach) or silver dip. Always follow the manufacturer's instructions and do not use more than the recommended quantities.

DISHWASHERS

Do not mix stainless steel or silver plate in the same load. Ensure that the manufacturer's instructions are followed and do not allow cutlery to stand in the dishwasher after the cycle is completed. Cutlery must be dried with a clean cloth.

POLISHING

Stainless steel cutlery will perform better if it is polished from time to time with a recommended stainless steel polish.

CLEANING AND MAINTENANCE



GLASSWARE

CLEANING

Glassware should be cleaned immediately after use to avoid stubborn residues. Wash glassware in hot water and rinse with cold water. Crystal glass should be washed in lukewarm water. Scrub glassware thoroughly with a brush ensuring that all surfaces are covered. Do not use any harsh cleaning utensils such as a steel wool pad to wash glassware as this will cause scratches.

DETERGENTS

For stubborn stains, use a mild detergent only. Always follow the manufacturer's instructions and do not use more than the recommended quantities. After using a detergent, ensure that glassware is rinsed thoroughly to avoid any detergent residues being left on the glass.

DISHWASHERS

Glassware can be washed in the dishwasher. However, take care not to wash glasses with very delicate long stems in the dishwasher as the possibility exists that these may break.

ROTATION

Avoid using scratched, cracked or chipped glasses

STACKING

Avoid stacking glassware unless it is specifically identified as stackable. For best results store glasses in appropriate crates.

THERMAL SHOCK

Do not expose glassware to an open element or electric plate and do not place in the oven. Normal glass can withstand temperature changes of 42°C, and tempered glass can withstand temperature changes of 130°C.

MICROWAVES

Never allow glassware to be placed inside a microwave oven.



SALT AND PEPPER MILLS

Don't mill directly over open saucepans, casseroles or frying pans during cooking. The steam can dampen the salt and pepper which in turn can clog the mechanism.

CLEANING

Do not put your mills in the dishwasher. Clean the body of the mills with a soft, dry cloth. Never immerse the mill in water as will cause rust to appear underneath/inside the unit, but can also lead to paint cracking and swelling in the case of wooden units. Clean the insides of the mill with a small brush.

MAINTENANCE

Don't over-tighten the nut when you refill or adjust the grind. If you don't intend to use the mill for an extended period of time, remove the peppercorns or salt. When you get your mill, and once in a while after that, place a drop of mineral oil on top nut. Wood body mills will benefit from the occasional application of mineral or vegetable oil to enhance the appearance and prevent the wood from drying out. In cases, that the mechanism is not working properly, it is caused by the replacement salt crystals or pepper corns being much too big for the mechanism to handle i.e. no grinding takes place as there is no traction.

REFILL

Remove the knob and top to fill, then replace them both. Turn the mill upside down to get any seasoning out of the mechanism, and then turn the top nut clockwise to tighten loosely. It is very important to replace with similar sizing to what was originally in the mill i.e. medium to small salt crystals or peppercorns etc. Don't use wet or moisture-rich salt crystals Don't ever use salt in your pepper mill or peppercorn in a salt mill as it may well corrode the mechanism or other spices or herbs either.

STORAGE

Store your mills in a cool, dry place where they are unlikely to be knocked to the floor and get damaged. Storage over an area used for cooking is more likely to lead to a clogging up of the mill especially the salt mill as condensation may get into the seasoning material.

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